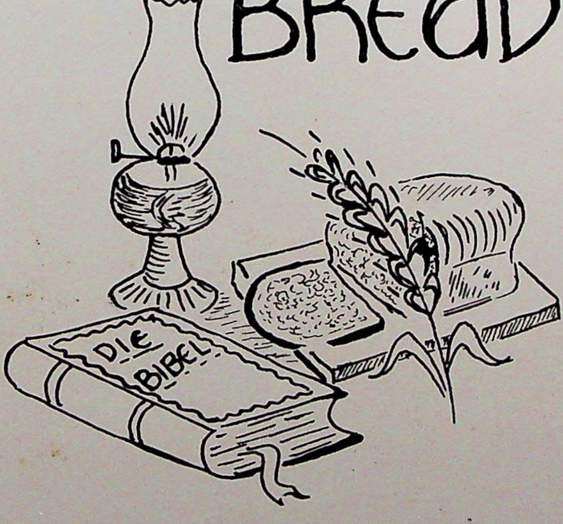
Give us this day---

OUR DAILY BREAD



Delores Voth
(Mrs. Janzen)

BREADS
BUTCHERING
MEATS

THESE RECIPES are submitted by the women of the Halstead Mennonite Church.

This book includes recipes featured at the annual Smorgasbord, along with other old favorites.

drawings by Lena Waltner

Published by
Halstead Mennonite Church
Halstead, Kansas
1964

THE FIRST MENNONITE CHURCH

Almost a hundred years ago, Mennonites who were coming to America from Europe, at that time mostly from Germany and South Russia, and others who had come earlier settled in and around Halstead, then a small frontier town of about 200 inhabitants. To quote an early historian they were men of action who came . . . "to inscribe upon the virgin prairie . . . a major part of the peaceful history of the Commonwealth."

They came as farmers mostly and settled on land in the neighborhood. Here and there among them were also small businessmen, teachers, preachers, and several millers. But they came also, to quote again from a newspaper account of that time, "not only to enjoy God's grand out-of-doors, but rather . . . to serve God and build up his Kingdom."

Thus soon after the arrival of some thirty brethren with their families in January of 1874 the first religious service under the direction of Rev. Christian Krehbiel was held in the small one-room schoolhouse of the town. This schoolhouse served as the meeting house until a church was erected on the corner of Poplar and Third streets some four years later.

A unique feature of this early meeting house were the long drop-table benches so built that it could serve as a schoolhouse during some of the summer months for instruction in the German language and in religion. This early cultural interest further expressed itself in the founding of the Halstead Seminary, a secondary co-educational liberal arts school functioning from 1883 to 1893, its beginning made possible largely through land donations totaling 640 acres.

Having come from South and North Germany, Switzerland, Austria, France, Poland and South Russia with varying habits, customs and dialects the First Mennonite Church of Halstead became indeed a miniature "melting pot" in the area of religion, culture, and industry. Yet we their grand- or great-grandchildren still retain some of the customs our forbears had. This booklet is evidence of that fact. We have found the recipes good that our mothers used and gladly share them with you.

A. E. Funk, Pastor

HISTORY OF THE SMORGASBORD

The first Smorgasbord was held in March of 1957 during the pastorate of Rev. and Mrs. Roland R. Goering. The Mary-Martha Mission Circle planned to use it as a fund raising project. It created interest among its members since the group was made up of women descended from three different backgrounds—the Bavarian German, the Swiss, and the Low German. This factor created the possibility of the preparation of a wide variety of typical foods, which had been prepared in their grandmothers' kitchens, as well as some foods they prepare in their own kitchens today.

Due to the immensity of such a project, all church members were asked to participate. They responded willingly. Extensive preparations were begun—butchering, the making of sauerkraut, baking, etc. Even though lavish amounts of each item were prepared, our estimated number of guests expected was 350. Over 500 were served.

We have had much free advertising in TV appearances and radio announcements. There were also posters donated and newspapers made feature articles of our event.

With such encouragement from the public and the pleasure derived by the group from the preparation of the food, the Mary-Marthas and others favored repeating the effort. For various reasons the fall of the year was considered a more appropriate time to serve it; so a second Smorgasbord was held in the fall of the same year with another increase in the number of guests served. Thereafter it definitely became an annual church affair held on the second Saturday of November.

The original menu consisted of *Schintje-Fleesch* (Ham), *Worscht* (Fresh Pork Sausage), *Jebroadne Eedschocke* (Fried Potatoes), *Jrene Schauble* (Green Beans), *Sauerkraut, Bohne-Pirogy* (Baked dumpling with beans), *Kraut-Pirogy* (Fried dumpling with Kraut), *Warenitje* (Cooked or fried dumpling with cottage cheese), *Nannes-Nickie* (Large pancake served with applesauce and cheese), *Blau-Kraut* (blue kraut), *Borscht* [Swiss] (Soup with assorted vegetables, beets, and beef), *Borscht* [Low German] (Soup with assorted vegetables, tomatoes, and chicken), *Leber-Knödel* (Liver dumplings), *Tzitterli* (jellied pigs feet), *Leva-Worscht* (Liver sausage), *Gummere-Salat* (sliced cucumbers with sour cream and vinegar), *Ditje-Maltjsche Moos* (Chopped lettuce and eggs with milk), *Plume-Moos* (prunes, raisins, cream and spices), *Fastnacht-Küchle* (sugared raised doughnut), *Mackkuche* (poppy seed roll), *Gorovei* (coffee cake), *Käse-Kuchen* (cheese pie), *Apfel-Kuchen* (apple cake), *Piroschky* (individual apple pies), *Porzeltje* (fritters), *Brot* (breads—rye, white, and whole wheat), *Zwieback* (yeast roll), *Fresh country butter, jelly, horseradish, mustard.*

Only minor changes have been made from year to year. In 1963 the Country Store, from which guests could buy sausage, ham, kraut, baked products of all kinds, mos, homemade butter, etc., was discontinued to alleviate preparation of food since our guest list had risen to such large numbers. A bake sale before Christmas has taken its place.

In November of 1961 we were honored to have Clementine Paddleford, food editor of *This Week* magazine, as our special guest. Due to the publishing of several articles in the magazine, hordes of people came the following year. Many, of course, could not be served and had to find their Smorgasbord elsewhere. The largest group for which our group can prepare efficiently is rated about one thousand.

Guests have come from far and near. Many states and foreign countries have been represented. The many requests from guests eager to try to prepare some of their favorite foods of the Smorgasbord has prompted the publishing of this cookbook.

A KITCHEN PRAYER

Bless my little kitchen, Lord,
I love its very look.
And guide me as I do my best,
Especially when I cook.
May the food that I prepare
Be seasoned from above,
With Thy blessings and Thy grace,
But most of all Thy love.
So bless my little kitchen, Lord,
And those who share my bread,
Bless its homey atmosphere
And all of those I've fed.

BREADS

BUTCHERING

MEATS

BREADS

Be gentle
When you touch bread.
Let it not lie
Uncared for—unwanted.
So often bread
Is taken for granted.
There is so much beauty
In bread.
Beauty of sun and soil,
Beauty of patient toil.
Winds and rains have caressed it,
Christ often blessed it.
Be gentle when you touch bread.

Author unknown
Submitted by Frances Penner

Schockel, schockel, scheia,
Ostre eet wi Eia.
Pingste eet wi wittet Brot
Stoav wi nicht, dann woa wi groot.

SOUPS
BUTCHERING
MEATS

ZWIEBACK

2 cups milk
1 cup butter and other shortening (half and half)
1 T. salt
2 T. sugar
1 cake yeast
8½-9 cups flour, sifted

Scald milk, add butter, shortening, salt and sugar. Dissolve yeast in 1 cup lukewarm water. Add yeast mixture to lukewarm milk mixture. Mix well and stir in flour gradually. Knead dough until very soft and smooth. Cover and let rise in warm place until double in bulk. Pinch off small balls of dough the size of a small egg. Place these 1 inch apart on greased pan. Put a similar ball on top of bottom ball. Press down with thumb. Let rise until double in bulk (about 1 hour). Bake at 400°-450° F for 15-20 minutes. Yields about 4 dozen.

Mrs. Edward Geist

ZWIEBACK (TWO-STORY BUNS)

2 cups milk, scalded and cooled to lukewarm
⅔ cups lard (part butter may be used) melted and cooled to lukewarm
2 tsp. salt
2 tsp. sugar
1 cake yeast or 1 package dry yeast
About 6 cups flour

Dissolve yeast and sugar in ¼ cup water. Make a starter with the milk, yeast and salt and enough flour to make a thin batter. Beat and let rest for about 15 minutes until some bubbles form. Then add the lard and more flour to form a dough which isn't quite as stiff as bread dough. Knead, let rise until double in size. Pinch off a piece of dough the size of a grapefruit. Place it in your hand and squeeze between the first finger and thumb, thus forming a small ball of dough. Form two of these, one slightly larger than the other. Place one on a greased cookie sheet. Press smaller ball of dough firmly onto bottom half of zwieback. Allow to rise on pan, keeping them covered. When double in size and very light bake in hot oven, 400°, 20 to 25 minutes or until light brown. This makes about 24 medium sized zweiback.

Mrs. Roy Aurenheimer
Mrs. Otto Quiring
Mrs. Harlan Friesen

VASPA (LUNCH)

"Vaspa is a lunch served in the afternoon around 3:30 or 4 o'clock, and sometimes even a little later. "Vaspa" is almost a must on Sunday afternoons. It is taken for granted that when you go visiting on Sunday afternoon, invited or not, that you will be served "Vaspa" by your hostess. Almost everyone is prepared to serve a lunch, too. The main item on the menu, of course, is zwieback, though at times bread or coffee-cakes, cinnamon rolls can be substituted. Jelly, coffee, cheese, lumps of sugar, cake, cookies or other sweets complete the meal.

Mrs. Harlan Friesen

BROCKE-MALTJ (ZWIEBACK AND MILK)

Heat 2 cups milk and add a little salt and butter. Break zwieback into small pieces and add to hot milk.

Mrs. Otto Quiring

WEISZBROT (WHITE BREAD)

2 cakes or packages yeast
1 T. sugar
3 cups warm water

Combine and let stand 5 to 10 minutes. Add ¾ cup lard and salt to taste, about 1 T. Work in flour (about 10 cups) or enough to make a medium stiff dough. Let rise 1½ hours. Knead down. Then let rise 1½ hours, shape into three loaves and place in pans. Let rise until double in size. Bake at 400° for 30 minutes, then 375° for 30 minutes longer. Brush tops of loaves with butter or cream to make a soft crust.

For whole wheat bread use the above recipe but instead of using all white flour, use about 3 cups whole wheat flour and 6 cups white flour.

Mrs. Harlan Friesen

GRAHAMBROT (WEIZENSCHROTBROT) (DARK BREAD)

3 T. sugar
1 T. salt
½ cup mashed potatoes
1 cup potato water (lukewarm)
2 cups lukewarm water
3 to 4 cups rye graham flour or rye flour or whole wheat graham
6 to 8 cups all purpose white flour to make a stiff dough
1 pkg. active dry yeast
3 T. melted shortening

In a large mixing bowl place sugar, salt, melted shortening, mashed potato, potato water and lukewarm water. Stir and blend well. Now stir in the dark flour and let stand 2-3 minutes. Add yeast dissolved in ¼ cup additional warm water and enough white flour to make a very stiff dough. Flour a bread board or table, turn out dough on this and knead until it does not stick to your hands. Put back in large bowl and let rise to double in size. (Approx. 2 hrs.) Work down well and let rise 30-40 minutes again, then form 3 large or 4 small loaves, place into greased loaf pan. When double in size bake 35 to 45 minutes in 375° oven. Remove from pans, cover with teatowel. When cool store or place in plastic bag and freeze.

Mrs. Henry Will

ROGGENBROT (RYE BREAD)

2 cups rye flour
8 cups flour
¼ cup sugar
2 tsp. salt
5 T. shortening
1 pkg. yeast dissolved in ½ cup water
3 cups lukewarm water

Use about 2 cups flour to start. Mix in the sugar, salt and dissolved yeast, add 3 cups water and beat well. Add shortening and rest of flour gradually. Knead till smooth. Place in greased bowl. Let rise in warm place till double in bulk. Knead down and when double in bulk again make into loaves and place in pans. Let rise till double in size. Bake in 400° oven fifteen minutes, then reduce heat to 350°. Bake one hour.

Mrs. Andrew Pjesky

HAFERGRÜTZE-BROT (OATMEAL BREAD)

2 pkgs. active dry yeast with
½ cup warm water
1½ cups boiling water
1 cup quick oats
½ cup molasses
⅓ cup shortening
2 beaten eggs
1 T. salt

Combine boiling water, rolled oats, molasses, shortening and salt. Cool to lukewarm. Stir in 2 cups flour, add eggs and beat well. Stir in yeast. Add remaining flour to make soft dough. Grease top of dough in bowl. Refrigerate overnight. Turn out on well floured board and shape into 2 loaves. Place in two 8½ by 2½ inch greased loaf pans.

Let rise until double in bulk. Bake at 375° for 40 to 50 minutes.

Miss K. M. Berger
Mrs. E. L. Hirschler

SEMMEL (BREAD)

2¾ cup milk
2 T. sugar
2 T. lard
1 cake yeast
5 cups flour
2 tsp. salt
2 T. poppy seed stirred into dough is very good.

Scald milk—add sugar. Let cool. Add melted lard, salt and yeast. Add flour and beat vigorously with spoon. Let rise in bowl. Heat oven to 500°.

Moisten tablespoon in hot water and drop by spoonfuls on greased baking tin. Bake immediately till a golden brown.

Mrs. James R. Lohrentz

BALOBISHKI

Using your favorite rye or graham bread recipe, shape small rolls the size of a walnut. Place on greased pan about an inch apart. Let rise about 30 minutes. Make dents across the top with thumb. (This is where you break the roll after it is baked). Brush with white of an egg beaten with 1 T. of water. Let rise till double and bake in moderately hot oven (375°) until light brown. Brush with water and finish baking. Remove from oven and rub each roll with a cut clove of garlic. Break rolls in two and place in bowl. Have ready the following sauce: Heat 1 or 2 T. fat. Into the hot grease pour 1½ cups cream; simmer a minute or so. Add a little salt. Pour over the crusty rolls. Serve at once. One or two teaspoons of flour may be added to the fat to thicken sauce a little. But it should be thin. A crushed clove of garlic or garlic salt may be added for more flavor.

Mrs. Dan Krehbiel

JIETZ-KOAKE (STINGY CAKES)

Take bread dough and roll out. Cut into squares or doughnut shape. Let rise a few minutes. Fry in deep fat. These come in handy when bread will not be done for a meal.

Mrs. Otto Quiring
Mrs. Harlan Friesen

DAMPFNUDELN (DUMPLINGS)

Use coffee cake dough or bread dough. Make dough into buns and place on floured tins. Let rise.

Melt 1 T. shortening in skillet until hot. Sprinkle a little salt over shortening. Carefully place the buns in the skillet. Pour a small amount of water between the buns. Put lid on quickly. (The lid must fight tight so the steam does not escape). Let them cook and then bake without ever taking off the lid. This will take about 10-15 minutes over medium-low heat. One can tell by the odor if they are done. Carefully remove the lid so none of the drops of water on the lid fall on the "dampfnudeln." The bottom should have a light brown crust. Turn carefully and brown on top side. Carefully remove with a pancake turner and serve hot.

Can be eaten as rolls or with fruit as a dessert.

Olga Schowalter

VANILLESAUCE (VANILLA SAUCE)

1 cup sugar
2 T. flour
¼ tsp. salt
2 cups boiling water
1 egg yolk well beaten
2 T. butter
1 tsp. vanilla

Combine sugar, salt, and flour. Add water slowly stirring constantly. Slowly add egg yolk. Cook over hot water, stirring constantly, until thick (about 8 min.). Add vanilla and butter. Stir until bleaded. Serve warm with "dampfnudeln" or with steamed or baked puddings.

Mrs. Ralph Ewy

KIRSCHEN-PFLINZEN (CHERRY PANCAKES)

3 eggs well beaten
1½ cups milk
½ tsp. salt
1 cup flour
1 T. salad or cooking oil

Sift flour and salt together. Add to milk and eggs, beating all together until smooth. Have frying pan hot. Put one teaspoon oil or butter in pan. Pour one-fourth cup batter in; tilt pan so batter covers bottom of pan. Brown lightly and turn to brown other side. Put on plate. Put spoonful of sweetened slightly thickened cherries and juice on each pancake before adding the next one. When six or eight have been added, cut into pie-shaped pieces and serve.

Mrs. Henry Penner

WAFFELN (WAFFLES)

2 eggs
1 cup sour cream
¼ tsp. soda
1 scant cup flour
salt

Beat egg yolks, add cream and flour; fold beaten egg whites in last. Bake in hot waffle iron.

Irma Haury

NANNESICHI (FLAT PANCAKES)

3 whole eggs and 1 egg white (save yolk for cheese filling)
3 cups sifted flour
1 tsp. salt
2 T. sugar

Beat eggs. Add 2 cups milk then beat in remaining ingredients. Add enough milk to make thin batter. Bake on hot buttered griddle. Dot butter on top of each pancake before turning them (griddle will then be ready for next pancake). This makes from 35 to 40 thin pancakes 6 inches in diameter. May be eaten with sugar sprinkled on them, or applesauce seasoned with cinnamon, or the following cheese filling:

Filling:
2 cups dry cottage cheese
½ cup sugar
1 egg yolk
salt
Enough cream so mixture can be spread.

Spread mixture on fried pancake, roll and fry on hot buttered griddle.

Mrs. John Nightingale

PAUNKOAKE (BIG THIN PANCAKES)

2 cups flour	2 eggs
2 tsp. salt	2 cups milk

Mix flour, salt, eggs with some of the milk and beat. Then add rest of milk or more if needed to make a thin batter. (Leave batter slightly lumpy.) Heat frying pan; add enough grease to grease bottom; pour in only enough batter to cover bottom. Cover and bake on top of stove till bubbles form. Turn with spatula and leave uncovered until baked on other side. Serve warm with sugar.

Mrs. Otto Quiring

PFÄNKELE (SCRAMBLED PANCAKES)

½ cup flour	1 beaten egg
Pinch salt	½ cup milk

Mix ingredients. Heat 1 T. shortening in skillet until hot. Pour batter into skillet and fry over medium heat, stirring slowly (as for scrambled eggs) until brown and crisp. Serve with syrup or fruit.

Mrs. Elisabeth Mueller

THRESHING DAY

When the longest days of the year came and the fields of ripening grain danced in splendor under the hot summer sun, the farmer began making preparations to bring in his harvest. The old-timer will tell you it was a hot, dirty job, but it had its rewards.

The grain was cut and tied with twine into bundles by a horse-drawn binder. The process known as "shocking" usually involved two men working together who picked the bundles off the ground and stood them upright one against the other to form a "shock." It took 12-20 bundles to make a shock. Now the grain was left to ripen until the day when the threshing rig arrived.

When the threshers sent word that they were coming, meal preparations began immediately for the women of the house. Apples and peaches were picked, cakes, pies, rolls and bread were baked, fryers were dressed and put in salt water overnight. A home cured ham would be gotten from the smokehouse, scrubbed and trimmed so it could be boiled or baked the following day.

The crew usually got up around 4:00 a.m. to stoke the boiler fire on threshing day. The farmer would tend to his chores. The chickens and livestock were fed, the cows were milked and the horses were harnessed. Approximately eighteen horses were needed for threshing. Breakfast was served to members of the family and to the crew who stayed overnight. Sometimes they would sleep in the hayloft, other times on hayracks or by the new haystack underneath a clear sky studded by stars. These men were usually the supervisor or owner of the threshing rig, the engineer, separator man, and field pitchers.

When the dew was off the sheaves and the whistle on the steam engine would send forth two short blasts, it was time for the bundle haulers to start pitching bundles into the machine. The engineer and separator boss kept a careful eye on the machine with its belts and pulleys. The water boy or "water-monkey" as he was often called, hauled the water for the boiler, and the fireman tended the boilers which produced the steam. Each farmer was responsible for getting his own supply of coal. Approximately one ton of coal was needed to fire the engine on an average day. In the field 6 to 7 men pitched bundles on the racks, 6 to 8 teamsters on bundle racks was usual, with 2 to 3 grain haulers and some at the stack. All grain was scooped by hand. It took 18-25 men to do a good job of threshing.

Oftentimes a lunch was served around 10:00 a.m. One long blast from the engine announced that dinner was ready. As the men came in for dinner they would wash up on the back porch or under a shady tree. Homemade soap, towels made of feed sacks, and combs were laid on a bench beside wash pans filled with water. The noon meal was usually served in shifts. The first to eat were the threshing crew and the men who worked around the separator. While these men ate, the grain and bundle haulers unhitched their teams from the wagons and racks and fed and watered the horses. Then they ate dinner on the second shift while the others readied the machines in preparation for the afternoon work.

Neighbor women came to help on threshing day. Early in the morning the big cook stove was fired up with cobs and wood and the dinner was started. Every homemaker in the ring tried to outdo the ones before her in the meal that she prepared. The long table was heavily laden with food. Platters of roast beef, fried chicken and ham were set at each end of the table. There were large bowls of gravy, mashed potatoes and noodles. Applesauce, cole slaw, green beans, fresh garden peas and boiled cabbage were also served. Homemade butter, jellies and preserves topped a variety of breads—slices of white bread, wholewheat and rye, zwieback or piping hot biscuits from the oven. For dessert there were various kinds of pie and cake. Cool milk, iced tea or lemonade was served along with piping hot coffee.

After the dinner dishes were done the women would put on clean gingham aprons and slat sunbonnets and go out to the threshing machine to see how things were going. At 4:00 p.m. they would bring lunch out to the crew. Various kinds of rolls and bread were served along with coffee, tea, or lemonade.

If the need for water arose the engineer would send forth three long blasts. For attention to any problem one short blast and if a grain wagon was needed he would sound out several short blasts.

The crew would quit around 7-7:30 p.m. The horses were unharnessed and fed and the other chores were done. Following this supper was served. A "good" day of threshing was to have brought in around 1,500 bushels of grain.

When the farmer's harvesting was completed, the threshing rig and crew would move on to the next place. This was done that same day usually after dark. A man would walk ahead of the engine carrying a lantern to light the way. The average farmer's grain was threshed in about two days. Bigger jobs took as long as four days.

The grain was taken to the farmer's granary and sold later when the price was right. Wheat yields in the days before fertilization averaged 18 to 25 bushels per acre. An extra good yield was around 30 bushels.

In the very early days the grain was cut with a scythe and gathered up and tied into bundles by hand using straw to hold the bundle together. Then it was left to dry. When the grain was dry, a team of oxen was hitched to a "threshing stone." This stone was drawn over the grain to remove the kernels from the stalk.

The first engines that appeared on the market were drawn by horses. Then came the steam engine. The gasoline models made their debut in the early 1920's. They were smaller and more compact as compared with the steam model. These machines were built of the finest steel and were made to last. A new engine could be purchased for $2,500. Within a few years the combine was being manufactured and its popularity swept across the plains ushering in a new era.

Oldsters recall vividly how they looked forward to threshing. "What a grand time it was!" The sun was hot and the sweat ran. The chaff made your body itch and the soot and cinders got into your eyes, but they loved every minute of it. There was noise overall: the hissing, clanking engine, flapping belts, a separator which churned away, the sound of smoke belching forth and the deafening whistle sending out various messages. Tensions were eased and the hard work seemed less whenever there was any form of competition or practical joking among the group. Lunches and bountiful dinners made everyone feel refreshed and gave them something to talk about. By the end of the season they all knew who was the best cook. The farm wife would know when her meal was a success by the number of times she would return to the kitchen to refill the empty bowls.

L. Waltner

OLD TIME BUTCHERING

After the fall work was done and there had been a frost and some good cold days it was time for the farmer to think of his supply of meat for the coming year. First the butchering hogs had to be fat enough for a good supply of lard was essential in a well managed household. Then a day was set when it suited the neighbors with whom butchering help was exchanged. Some even believed the moon had to be in the right sign so the meat would not shrink when it was prepared for the table.

The day before the big event many preparations were made. The scalding barrels were gotten out of storage and soaked so they would hold water. The big iron kettles were cleaned and scoured so every bit of rust and roughness was gone. The long butchering boards were gotten out of storage and scrubbed until they were spotless, knives and saws sharpened, firewood was gathered so there was plenty to heat the big kettles of water. The housewife was busy preparing food for the next day's big dinner.

Early on butchering day water was pumped by hand to fill the big kettles and roaring fires were needed to get the water scalding hot. Chores had to be done by the time the first neighbor arrived. Usually three or four neighbors exchanged help. Their wives and preschool children also came along. One man was designated to shoot the hog, another knew how to stick it just right. Some families saved the blood if they wanted to make blut wurst.

Scrapers and knives were in readiness. Several man handled the rope on the block and tackle to which the hog had been hung. Then the dipping in the hot water which had been poured in the barrels. When the scald was just right, short work was made of scraping the bristles off. Usually two or three hogs were enough for one butchering. When the hogs were clean and hung up tubs were ready to catch the insides as the hogs were cut open. Cleaning the casings after the surplus fat had been taken off was often women's work and getting the casings ready for the sausage is an art that must be learned from experience. It wouldn't be possible to learn it from written directions.

Hams, bacons, shoulders and ribs were cut out and hung up to cool. Fat was cut in cubes for lard, lean meat for sausage, the liver and tenderloin were cooled quickly so some could be fried for dinner.

As soon as possible the fat was put in the big kettles to start the three hour rendering process. Now the fire must burn slowly so the lard will be nice and white. When the lard was about half done several slabs of ribs were put in to fry which when done made good eating. Large crockery jars were ready for the finished lard which was done when the lard pieces or cracklings were a light brown. Lard was poured through a strainer and the drained cracklings put in another container.

Another kettle had been used to cook the cleaned head and some bony pieces and the liver which when done was ground up for liver sausage. After all the meat for sausage was ground and seasoned the stuffing of casings began. The earliest settlers used a cow horn for a stuffer, the point end sawed off and made very smooth it was used like a funnel; the casing stripped on the small end.

Later many bought sausage stuffers which made short work of sausage stuffing. Liver sausage was put in either large casings or in pans. As chore time came neighbors had to go home but not before each one was given a long length of fresh sausage or other fresh meat. The day after many things still had to be done. The sausages which had been hung on long sticks the night before in the smokehouse now needed a slow smoldering fire of apple wood to make good smoked sausage. Hams and bacons were put in large jars or barrels and brined. Jars with lard were tied with heavy brown paper and stored in the cellar. Backbone and other bony pieces were put in another jar of brine to be cooked later with a kettle of sauerkraut for a delicious winter meal. Sometimes a shoulder or sausage was sliced and fried in the oven and put in crocks and sealed with hot lard.

SOUPS

VEGETABLES AND SALADS

MEATS

L. Waltner

CRACKLINGS

To make good cracklings you start at butchering time. When cutting up the fat meat for lard leave quite a bit of lean meat with it; this makes the cracklings and gives the lard a good flavor. Then we add the ribs while rendering the lard. This was put in a large open iron kettle for which a fire had been built underneath to keep it hot and boiling slowly. We had a long wooden paddle to stir this with all the time. The children took turns stirring and refueling the fire. The ribs are done when the bones can be pulled away from the meat easily. You may then take the ribs from the lard, season to taste and eat immediately or store in cool place until ready to heat and serve again. The cracklings when done will be dipped out of the lard with a colander and put in a crock and stored in a cool basement indefinitely. The lard was soon ready to be dipped out also and put in crocks, and stored in cool place. Cracklings were usually served for breakfast. Take the amount from the crock you want for a meal and heat in a saucepan, drain the grease off as much as you can then add a little milk or water and salt to taste. Serve on bread.

Mrs. Helen Ratzlaff

CRACKLINGS WITH FRUIT

1 part dried apples
1 part dried prunes
1 part dried raisins

soak a few hours

3 parts cracklings mixed with about half this amount of rye bread which has been soaked in water.

Cook all in iron pot or chicken fryer stirring often, until moisture is boiled out. This can be stored in refrigerator and reheated as required.

Mrs. Mary Warkentin

CRACKLINGS AND APPLES

In frying pan heat 2 cups cracklings, pour off surplus fat, add ¼ cup water and 4 cups sliced apples sprinkle with one teaspoon salt and one tablespoon sugar. Cover and cook over low heat, stirring several times, until apples are done.

Frances E. Penner

OLD COUNTRY HEAD CHEESE

Clean, cut up and cook a hog head till done. Pick meat off the bones and grind through a food chopper. Put meat in a big heavy iron kettle and slowly cook till all moisture is out and the grease is clear, stirring all the time to keep from settling on bottom and scorching. Put in crock and cool. It will be covered with lard and will keep a long time in a cool place. To use, slice and put in a skillet and slowly get it hot, then drain off all fat. Salt and pepper to taste. Serve for breakfast with homemade bread.

This was all made on butchering day.

Mrs. Emil Dalke

"SCHMOARD" STEWED CHICKEN

- 1 large hen, cut up
- 2 T. lard or shortening
- 4 or 5 whole allspice
- ⅛ tsp. anise seed
- salt to taste

Take a heavy aluminum kettle with a tight lid. Put the lard, chicken, and spices in kettle and cover tight. Cook very slowly till done, being careful not to scorch. May have to add a little water to keep meat from settling. Makes delicious gravy.

Mrs. Emil Dalke

PORK SAUSAGE

Grind:
6 lbs. fresh lean and
3 lbs. fresh fat pork
Season with:
1 T. pepper
1 tsp. cloves
1 tsp. nutmeg
4 T. salt

Mix thoroughly and stuff in casing.

HAMBURGER PIE

- 2 T. shortening
- 1 onion (grated)
- 1 lb. hamburger
- 1 can string beans
- 1 can tomato soup
- 1 tsp. salt

Brown onion and hamburger. Put ingredients in casserole.

- 5 medium potatoes
- 1 beaten egg
- ½ cup milk

Boil and mash potatoes, add egg and milk. Put over rest of ingredients in casserole. Bake 30 minutes at 350°.

Mrs. E. L. Hirschler

SAURE KLOPS

- 1 lb. pork sausage or
- ½ lb. sausage and ½ lb. hamburger
- salt and pepper
- 1 egg
- bread or cracker crumbs

Mix all together and make into small meat balls. Put 1 quart water into saucepan, add:

- ¼ cup vinegar
- 1 tsp. salt
- 6 whole allspice
- 1 tsp. chopped onion
- bay leaves size of a dime

Bring to a boil, drop meat balls into liquid and boil 15 minutes.

Make thickening of 2 T. flour, ½ cup cream or condensed milk. Stir into liquid, let come to a boil. Serve with plain boiled potatoes.

Mrs. Henry Penner

BOBBAT

- 1 cake yeast (break up in ½ c. water and little sugar.
- 2 c. milk
- 1 c. sweet cream
- 2 eggs
- Salt to taste.

Mix above ingredients, then add flour to make a sponge. Put half of the mixture in a baking pan. Place either strips of bacon or sausages on the layer and add the rest of your dough. Let rise. Bake in a moderate oven and when done eat with hot syrup.

Sarah Quiring

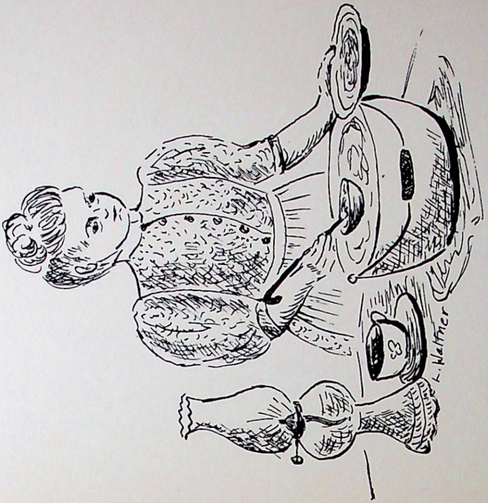
HASENPFEFFER

- 8 or 10 pieces of dressed rabbit or pheasant
- ¼ cup fat
- 1 tsp. salt
- ¼ tsp. pepper
- ½ tsp. allspice or cloves
- 1 medium sliced onion
- 2 heads garlic
- 2 bay leaves
- ¼ cup vinegar
- 1 can tomato puree

Roll pieces of meat in flour and sprinkle with salt and pepper. Fry until golden brown. Place in baking dish or casserole and add sliced onion and spices. Let simmer or bake for 1 to 1½ hours. Serves 8-10. (You may use domestic rabbit or foul in place of wild game.)

Mrs. C. A. Warren

When temperatures soar
And I'm weak from the heat
There's one consolation
I still love to eat.


L. Weltner

THE EVENING MEAL

The preparation of an evening meal
By any woman anywhere, may be
A ceremony beautiful to see.
Recalling clear, sweet evenings long ago
At Emmaus, or Bethany, when One
Beloved Guest had come at set of sun.
And oh, that other quiet evening meal
Within an upper room—-the grace He said
Above the scarlet wine, the broken bread!
An evening meal is such a gracious thing,
It matters not how plain may be the fare
So long as love and loyalty are there.
The supper hour—a magnet drawing home
The ones who have the need of food and rest
All women know this hour of day is best.

TABLE GRACE

Danket dem Herrn, denn Er ist freundlich und seine Güte währet ewiglich.

CREAM SOUP

2 tbsp. butter
2 slices of bread cubed
1 egg
2 tbsp. heavy cream
¼ tsp. salt
1 cup hot water

Beat egg and cream together in a bowl; set aside. Brown bread cubes in the butter, add the hot water and salt. Pour over the eggs and cream, stirring well. Return to skillet to heat but do not boil.

Makes one serving. *Olga Schowalter*

OLD FASHIONED RIVELS

Put 1½ cup flour in a bowl, add a pinch of salt and break in an egg. Work with the fingers until the whole is a crumbly mass with pieces not larger than a bean. Drop into the boiling broth 10 minutes before serving.

Mrs. E. L. Hirschler

SOMMER-BORSCHT (SUMMER SOUP)

Cooked ham and bone
2 large new potatoes
2 onions with tops—fresh
8-10 beet leaves
3 large cabbage leaves
1 stalk of dill
1 bay leaf
salt and pepper to taste

Cut potatoes in quarters. Cup up onions and tops; chop beet leaves and cabbage. After ham bone is cooked, put rest of ingredients with it and cook until done. Sour cream may be added last. *Mrs. Helen Ratzlaff*

POTATO SOUP

6 medium potatoes
3 cups water
1 onion, grated
1 quart rich milk
2 T. butter
salt and pepper to taste

Cook potatoes in the 3 cups water, drain and mash. Save the water. Add scalding milk and potato water to mashed potatoes and other ingredients. Cook a few minutes. Serve wth crackers or toasted bread. *Mrs. E. L. Hirschler*

SAUERBRATEN

4 pounds beef (chuck, rump or round)
1 pint vinegar and water
4 bay leaves
12 peppercorns
4 cloves
6 carrots (cut in strips)
6 onions (sliced)
1 T. sugar
12 gingersnaps
salt and pepper

Wipe meat with a damp cloth. Sprinkle thoroughly with salt and pepper. Place meat in an earthen dish and add vinegar and water to cover. Add bay leaves, peppercorns, cloves, cover tightly and let set for 5 days in the refrigerator.

Remove meat and brown on all sides in a dutch oven. Add carrots and onions and 1 cup of the spiced vinegar. Cover tightly and simmer for 3 hours or until the meat is tender. Add sugar and crumbled gingersnaps and cook for 10 minutes. If necessary more of the vinegar may be added. *—Olga Schowalter*

SWISS BORSCHT

Soak over night: 1 cup navy beans (drain)

Add:
1 cup cubed ham or ham hock
2 cups diced potatoes
1 small onion
4 cups water
Cook until done.

Add:
1 cup tomatoes
2 cups red beets diced
2 T. vinegar
Salt to taste.

Simmer a few minutes longer; remove from stove and add ½ cup sour cream. For thinner soup add water or tomato juice.

Mrs. Paul Mueller

SOMMER-BORSCHT

Ham bone
4 fresh onions with tops
1 sprig dill
parsley
3 cups sour dock, swiss chard, beet tops, sour grass (zuraump) or spinach.

Cook ham bone until done. Add greens and other ingredients. Cook until tender. Add ½ cup sour cream and season with salt and pepper. If it is not sour enough, add a little vinegar. Serve in bowl over potatoes that have been cooked separately and cut into small pieces.

Mrs. Ernest Mueller

TOMATO SOUP

1 pint tomato juice
2 tsp. sugar
⅛ tsp. soda
2½ cups milk

1½ T. butter
1½ T. flour
½ T. salt
Pepper to taste

Heat juice to boiling, add soda and sugar. Make a thin white sauce of butter, flour, salt and milk. Combine by adding juice to milk, not milk to tomato juice, as it will curdle. Serve at once with crisp crackers and cheese. Serves 5.

Mrs. Lillian Dick

BORSHT

1 soup bone with meat or chicken
1 head cabbage, chopped
4 potatoes
little red hot pepper
3 quarts water
1 pint tomatoes

1 cup sour cream
2 T. chopped parsley
little chopped dill
1 bay leaf
salt to taste
1 seed of star anise

Cook the meat until tender. Add vegetables and spices. Cook until done. Just before serving, add cream and bring to a boil.

Mrs. Lillian Dick

GREEN BEAN SOUP

Cover 1 ham bone with water and cook gently for ¾ hour. Take off scum while cooking meat. Add:

2 cups green beans
2 medium potatoes
1 chopped onion
¼ cup parsley
¼ cup summer savory

After cooking meat add other ingredients and cook until done. Before serving add ½ cup cream (either sweet or sour).

Mrs. Lillian Dick

A

KARTOFFELSUPPE (POTATO SOUP)

6 medium potatoes
1 T. butter
½ onion (diced)
1 qt. hot milk
Salt and pepper to taste.

Cook potatoes until done in small amount of water. Mash potatoes and add remaining ingredients. Serve immediately.

Mrs. Thomas Rose

RINDFLEISCHSUPPE
(BEEF SOUP WITH VEGETABLES)

1 lb. lean boiling meef
5 potatoes
4 carrots
1 cup celery
1 onion
1 pint tomatoes
1 cup uncooked navy or butter beans
Salt and pepper to taste.

Cook beef and beans until tender. Add vegetables which have been diced and continue cooking until done.

Mrs. Ralph Ewy

CHICKEN NOODLE SOUP

3-4 lb. chicken
3 qts. water
2 tsp. water
2 tsp. salt
1 tsp. pepper kernels
1 small onion
1 bay leaf
1 sprig parsley
Star aniseed may be added.

Cut chicken in serving pieces and bring to a boil. Take off scum as it forms. Allow to simmer 3 hours, adding more water if necessary. One-half hour before serving skim off fat. Add pepper, onion, bay leaf and parsley.

HOMEMADE NOODLES

6 eggs
6 T. water
2 tsp. salt
flour (enough to make a stiff dough)

Mix well first 3 ingredients; add enough flour to make a stiff dough. Knead well with hands. Divide dough in 3 parts. Roll out one part until you have a very thin sheet. Leave sheets of dough lying out to dry for a while, but not until brittle. Cut in 1½ inch strips.

SOUR MEAT BALL SOUP

1 lb. ground pork
1 egg
¼ cup cracker crumbs
Salt and pepper to taste

Mix above ingredients, shape into patties or balls. Bring 1 quart of water to a boil in kettle. Add a small onion and the meat and cook till done. Make a thickening from 2 T. flour and ¼ cup sour cream. Serve with boiled potatoes.

Mrs. James R. Lohrenz

LIVER DUMPLINGS

1½ lbs. beef liver
1 diced onion
1 T. butter
2 qts. bread crumbs
2 eggs (well beaten)
½ cup flour
¼ tsp. nutmeg (optional)
2 qts. beef broth
Salt to taste

Grind liver. Fry onion in butter and combine with eggs and liver. Add bread crumbs; season with salt and pepper. Stir in flour (use more flour if necessary) to make a stiff enough dough to drop from a spoon.

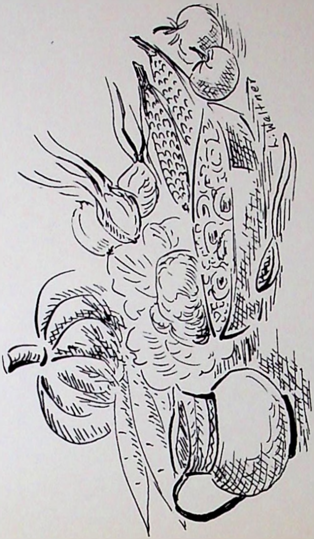
Drop into a boiling hot broth or soup. Cover tightly and cook for 30 minutes. Shake kettle frequently to prevent sticking. Drain broth. Brown some bread crumbs in butter and pour over dumplings that have been drained. May also be served in soup plate with broth in which dumplings were cooked added as desired.

Olga Schowalter

COOKIES

VEGETABLES AND SALADS

PASTRIES AND DESSERTS



GERMAN ALPHABET IN RHYTHM

Aubraum, Beand, Tjnals en Dertj, Evtje en Fraunz, Jeat en Hauns, Idje en Kloas, Leentje, Mitschtje, Neetje, Omtje Peta Quiring, Reimasch Sauntje, Toewse Ulritj, Wrucke Wull he nich, aulso bleef he hungrig.

TABLE GRACE

Komm, Herr Jesu,
Sei unser Gast,
Und segne was du
Uns bescheret hast.

Amen.

KARTOFFEL-KNÖDEL (POTATO DUMPLINGS)

2 cups grated boiled potatoes
1 tsp. baking powder
2 slices bread cut into small cubes and fried in
2 T. butter or fat
¾ cups flour
1 egg beaten

Combine grated potatoes, flour, baking powder and beaten egg. Add fried bread cubes and mix thoroughly. Shape into balls size of an egg. Drop into boiling water (rolling). Boil about 10 minutes or until done.

Grandma Bergers
by Mrs. E. L. Hirschler

SPINAT (SPINACH)

Combine 2 slices bacon (chopped) and 1 small minced onion in skillet. Cook until bacon is brown. Add 1 T. flour. Stir until blended. Add 1 cup cooked spinach stirring constantly. Add enough milk to make the consistency of gravy. Bring to a boil and let it cook for a minute or so. Serve. Arrange slices of hard cooked eggs on top.

Mrs. Ralph Ewy

BLAU-KRAUT (PURPLE CABBAGE)

1 head purple cabbage (1 lb.)
2 T. vinegar
1 T. sugar
2 medium apples
2 T. flour
2 T. butter or drippings
¾ tsp. salt or to taste
2 cups boiling water

Shred or chop cabbage, also peel, core and slice the 2 apples and put in a 2 or 3 quart saucepan. Pour the 2 cups boiling water, the vinegar, sugar and salt over the cabbage and apples. Cook with lid on 15 min. or until cabbage is done.

With a large spoon shove cabbage and apples to one side of kettle, sprinkle the flour 1 T. at a time over and gently stir into the mixture. Cook a few minutes longer adding the butter. Mix well and remove from fire.

Is good to serve with a beef roast or pork sausage.

From Mrs. Lydia Mueller
by daughter Helen Will

GERMAN SPINACH

3 lbs. spinach
2 T. butter
2 T. flour
1 bunch green onions or onion tops
1 slice bread
½ cup light cream
1 raw egg
1 tsp. salt
dash of pepper

Pick over carefully and discard any coarse stems. Steam until barely tender, then drain. When cool, squeeze out any excess moisture and chop very fine. Melt 2 T. butter in iron skillet, add 2 T. flour and 1 bunch green onions or onion tops, chopped fine and cook until slightly brown. Soak 1 slice bread in ½ cup light cream, and 1 raw egg, salt and pepper. Mix well and add this and spinach to onions. Cook slowly stirring often and keep adding cream until spinach mixture is not took thick. Add a dash of nutmeg, if desired.

Mrs. Orville Haury

STRING BEANS

1 can beans
2 T. onion
1 T. green pepper
3 T. fat
3 T. flour
1 tsp. salt
⅛ tsp. pepper
½ tsp. paprika
1 cup top milk
½ cup bean liquid
¼ cup grated cheese
1 can pimento and beans

Heat beans. Cook together to make a sauce remaining ingredients. Add the grated cheese and beans and bake in moderate oven, 30 to 40 minutes.

Mrs. E. L. Hirschler

WAX OR GREEN BEANS

1½ qts. cut fresh wax or green beans
2. T. bacon drippings or butter
2 T. flour
1 small chopped onion
2 cups boiling water
Salt and pepper to taste

In heavy 2 qt. saucepan fry onions light brown in butter or drippings. Add cut beans, 2 cups boiling water, salt and pepper. Bring to boil and cook with lid on for 15 minutes or until beans are tender. Push cooked beans to side of pan out of liquid, sprinkle flour 1 T. at a time over beans and stir beans slowly into liquid. Cook a few minutes longer to thicken liquid then serve.

GUMMERE SALAT (CUCUMBER SALAD)

3 or 4 large slicing cucumbers
1 cup sour cream
Salt and pepper to taste
1 medium onion, sliced
1 T. vinegar

Peel and slice cucumbers thin. Slice onions. Sprinkle with salt and let stand while preparing cream mixture. Combine cream, vinegar, salt and pepper. Drain cucumbers if necessary and add cream mixture. Mix well.

Mrs. Roland Goering
Maxine Westerman

CABBAGE

Slice a head of cabbage ¾ inches thick. Boil in water about 10 minutes. Drain water off. Fry in a greased skillet till brown. Salt and pepper.

Minnie M. Winsky

KRAUT-PIROGY

4 cups flour
1 tsp. salt

Add enough water to make a stiff dough. Divide the dough in half and let stand for 10 or 15 minutes. Roll out as for noodles, only not quite as thin. Cut in squares 3 inches and fill with sauer kraut. Fold into a triangle and pinch the sides together. Be sure to make them air tight. Drop into boiling salt water and cook for about 5 minutes. Drain and pour a little melted lard over them to keep them from sticking together. They are ready to eat or they may be fried a golden brown.

Mrs. Roland Goering

BOHNEN-PIROGY (BAKED BEAN DUMPLINGS)

Cook 2 cups of pinto beans until well done. Mash. Add ⅔ cup sugar and ½ tsp. salt, stir.

Dough:

2 cups warm water
1 cake yeast
6 T. sugar
6 T. melted shortening
1 tsp. salt

Flour enough to make medium stiff dough.

Let rise about 20 minutes. Work down. Let rise until double in bulk. Take small amount of dough, flatten in palm of hand in a circle 3 inches in diameter and ¼ inch thick. Place 1 tsp. of prepared beans in center. Bring edges together to form envelope and press tightly together. Place on baking sheet seams down. Let rise about 20 minutes and bake. Serve with a dip of the following sauce.

Simmer 1½ cup cream or good rich milk with ½ cup sugar for about 10 min.

Mrs. Roland Ortman

ONIONS AND TOMATOES

Slice 2 large (or more) onions ½ inch thick. Boil in salt water till almost done. Add a pinch of soda and drain water off. Add about as many tomatoes as onions, salt, pepper and about 1 inch of butter. Cook all together till tomatoes are done.

Minnie M. Winsky

TJIELTJE (POTATOES AND DUMPLINGS)

2 medium potatoes, diced, boil till almost done in 4 cups water to which you have added: 1 level tbsp. salt, a dash of pepper and one small onion. Mix 1 egg, 2 tbsp. water thoroughly and thicken with flour till consistency of medium dough. Cut with scissors into peanut size pieces. Drop into the boiling potatoes and cook 5 minutes.

Now fry several slices of bacon cut into small ½ inch size pieces, brown and add grease and bacon to the soup and serve hot! Serves 4-5.

Mrs. S. J. Jantz

Wea daut Tjleene nich eeat,
Es daut groate nich weet.

PASTRIES AND DESSERTS

BIBLE CAKE

4½ cups 1 Kings 4:22
1 cup Judges 5:25 (last clause)
2 cups Jeremiah 6:20
2 cups 1 Samuel 30:12
2 cups Nahum 3:12
3 tsp. 1 Samuel 14:25
6 tsp. Jeremiah 17:11
½ cup Judges 4:19 (last clause)
2 tsp. Amos 4:5

Season to taste of 2 Chronicles 9:9.
Will keep indefinitely.

NEW YEAR'S RHYME

Etj sach den Schornsteen roake
Etj wisst woll waut jie moake,
Scheene Niejoaschkoake.
Jefst mi eene
Bliew etj stoane,
Jefst mi twee,
Fang etj aun to goane
Jefst mi dree, vea, fief tojlitj,
Dann wensch etj die daut gaunze Himmelritj.

PORZELTJE (NEW YEAR'S COOKIES)

1½ cakes yeast
1 cup potato water
2 cups milk
4 eggs beaten
1 T. salt
Butter the size of an egg.
2 cups raisins
Four to make soft dough

Dissolve yeast in the potato water. Next warm milk and add to yeast. Beat the eggs and add salt, butter and raisins. Stir in flour to make soft dough when worked with spoon. Let rise till double in bulk. Drop by spoonfuls into deep hot fat and fry a delicate brown.

Roll these cookies in powdered sugar or granulated sugar while still hot.

Mrs. Harlan Friesen

KAFFEE-KUCHEN (COFFEE CAKE)

Part I

½ cup flour
1 cake of yeast
¼ cup water
¼ cup milk (warmed)
2 T. Sugar

Crumble yeast over flour. Mix, add sugar, water and milk and beat well. Set aside in warm place for 20 minutes.

Part II

½ cup butter
½ cup sugar
½ tsp. salt
½ tsp. grated lemon rind
2 eggs well beaten
¼ cup water
¼ cup milk
3½ to 4 cups flour

Cream butter and sugar, add salt, lemon rind, eggs and water and milk. Mix well. Add part I and mix. Gradually add the flour and when it is hard to stir knead in the rest of the flour. Knead the mixture well. Set aside in a warm place until it has doubled its bulk. May take 3 to 4 hours.

Then put dough about ¾ in. thick into well greased pans. Let rise for ½ hour.

Part III

When dough has risen for the last hour, make indentations with finger in 4 or 5 places. Spread top with softened butter and heavy cream. Sprinkle generously with brown and white sugar and cinnamon. Bake at 350° for 20 minutes.

Elizabeth Schowalter

KAFFEE-KUCHEN (RAISED COFFEE CAKE)

2 cups milk scalded then cooled to lukewarm
¾ cup shortening
1 cup sugar
1 tsp. salt
2 eggs
6½ cups flour
1½ packages dry yeast dissolved in ⅓ cup lukewarm water

Sift flour into bowl, add rest of ingredients. Mix well and let rise until light; divide into 4 parts. Press each part into a greased pie pan. Stab dough several places with a fork. Spread cream over top. Mix 1 cup sugar, 4 tsps. flour, and 1 scant tsp. cinnamon. Sprinkle over top. Let rise. Bake in 375° oven. Drip cream over top as soon as it is taken from the oven. *Mrs. E. L. Hirschler*

GOROVEI (RICH COFFEE CAKE)

Soften 2 packages yeast in ½ cup water and 1 teaspoon sugar. Add 1 teaspoon salt and 2 cups flour with enough water to make a medium dough. Let rise until spongy, about 1 hour. Scald 2 cups cream. Add ¼ cup butter, ¼ cup lard, 2 cups sugar. Cool. Add to sponge with 4 beaten eggs and enough flour to make a smooth dough, about 5 or 6 cups. Let rise until doubled and knead down. Let rise again until doubled and divide equally in 5 pans.

When doubled in size bake at 350° for 30 minutes. Frost with the following cream frosting. Cook 1 cup sugar with ½ cup cream to soft ball stage. Remove from fire; beat until spreading consistency. Decorate with corn candy or colored sugar.

This was always served at weddings in Swiss Mennonite communities in the early days.

Mrs. Dan Krehbiel

PORZELTJE (NEW YEAR'S COOKIES)

1 cake yeast
2 cups milk
4 eggs
1 tsp. salt
1 lb. raisins (floured)
4½ cups flour

Scald milk. Cool to lukewarm. Add yeast which has been dissolved in ⅓ cup lukewarm water. Add beaten eggs, salt, and 2 cups of flour. Beat until smooth. Add remaining flour and mix well. Add floured raisins. Let rise until double in bulk. Drop by tasp. full into deep fat, which has been preheated to 475°.

May be served plain or coated with sugar. Yield about 70.

Mrs. Edward Geist

PORZELTJE (NEW YEAR'S COOKIES)

2 packages yeast
½ cup lukewarm water
2 cups milk
½ cup shortening or butter
⅔ cup sugar
1 cup raisins
2 eggs beaten slightly
1 tsp. salt
7 cups flour.

Dissolve yeast in lukewarm water. Scald milk, add shortening to melt in hot milk, also the sugar and salt. Mix yeast and cooled milk mixture in large mixing bowl and add raisins and eggs. Next mix in flour—the batter will be stiff as heavy cake batter. Let rise until double in bulk. Drop by tablespoon into hot shortening, (300° to 325°) in deep fat fryer until golden brown and center of cookie is done. Drain on absorbent paper, then shake in paper sack containing some granulated sugar. Yield about 100.

Mrs. Roy Auernheimer

NEUJAHRSKUCHEN (NEW YEAR'S CAKE) SWISS "NOTHINGS"

2 eggs well beaten
1 cup light cream
1 tsp. salt
4 cups flour or enough to make a stiff dough

Work and knead dough on table. Divide dough in pieces the size of a large marble and roll out thin to the size of a small plate. Fry in deep fat, 375°. Keep pushing the dough down in the hot fat which will cause little blisters. Drain. Sprinkle with sugar. When baked they are called elephant-ears. A popular treat for the New Year and holiday feasts.

Mrs. A. E. Funk

FASTNACHT-KÜCHLE (SOUTH GERMANY)

¼ cup mashed potatoes
½ cup sugar
1½ cups potato water
1 tsp. salt
¼ cup lard or butter
2 eggs well beaten
¼ cup warm water
1 cake or package yeast
6 cups flour

Boil one medium potato (sliced) in 2 cups water. Drain off water when potatoes are soft and mash potato. Mix sugar and mashed potato in large mixing bowl until smooth. Add salt and butter or lard. Pour on gradually very hot potato water (if necessary, add hot water to make 1½ cups) stirring until sugar is dissolved and butter or lard melted. When lukewarm, add well-beaten eggs and yeast dissolved in ¼ cup water. Gradually stir in the flour (dough will be soft). Knead 15 to 20 minutes. Let rise in warm spot until a little more than double.

Turn out on a well-floured board. Fold over lightly several times. Make small buns of dough and put on greased cookies sheet or cloth-covered board, lightly floured. (The buns can be made either by pinching them off or by rolling the dough about ¼ inch thick and cutting them out with a small glass.) Cover with cloth and let rise in warm spot until light and springy. Heat fat to about 400°. Pick up one bun at a time with both hands. Stretch bun center as thin as possible without getting a hole. Work on top and bottom to get a start, then work only on bottom with fingers until center is thin and there is a rim around the outer edge.

Place in hot fat (do not turn upsidedown); immediately spoon hot fat over Kuechele so center will puff up. When underside has browned turn and brown other side. When turning, try to avoid having center (which is now cup-like) fill with fat. Drain on paper towelling and roll in granulated sugar.

ORIGIN OF FASTNACHT KUECHELE (as told to me). "Fastnacht" is Shrove Tuesday, the day before Lent. "Fast"—fast, "Nacht"—night. It was the custom of the Catholics to celebrate on the eve of Lent, (because during Lent they were to eat only certain foods) and this doughnut was one of the foods served at these celebrations.

Edna Ruth Mueller

KUCHEN (CAKE)

1 pound flour (3¾ cups)	4 T. thick cream, sour or sweet
1 cup butter	¼ cup sugar
4 eggs	1 cake yeast
Pinch of salt	⅛ cup milk

Cream butter and flour, add 4 beaten egg yolks, salt, and cream. Dissolve yeast in warm milk. Mix well.

Flour a bread board or pastry cloth, roll out dough and fold dough over in half. Let rise 20 minutes in a warm place. Repeat preceding process. Then roll dough out thin lengthwise and spread with following:

FILLING:

3 egg whites well beaten	¾ cup sugar
¾ cup ground or chopped nuts	1 cup raisins or currants, ground

Mix sugar, nuts, and raisins and fold into the egg whites. Roll up as for jelly roll and put into a well greased tube or angel food pan and let rise. Brush top with remaining egg whites. Bake at 375° for 20 to 30 minutes.

Mrs. Martin Bauden, Zurich, Switzerland
Elizabeth Schowalter

A LOVE CAKE FOR MOTHER

1 can of "Obedience"

Several Pounds of "Affection"

1 pint of "Neatness"

Some Holiday, Birthday, and everyday "Surprises"

1 can of powdered "Get up when I should"

1 bottle of "Keep sunny all day long"

1 can of pure "Thoughtfulness"

Mix well, bake in a hearty, warm, oven, and serve to "Mother" every day. She ought to have it in Big Slices.

KÄSE-KUCHEN (WEIERHOF) (CHEESE PIE)

1½ pounds cottage cheese
Stir with ½ cup cream

Beat the yolks of 4 eggs and add to cheese with 1 cup sugar. Add 3 to 4 T. cornstarch and 1 tsp. baking powder. Beat egg whites stiff. Fold into cheese mixture.

Dough for crust:

1 cup flour	½ cup sugar
½ cup butter	2 eggs
2 tsp. baking powder	

Mix and roll to fit into pan. Add cheese filling. Bake in slow oven (300°) for 1 hour.

Mrs. Martha Berger
Mrs. E. L. Hirschler

KÄSE-KUCHEN (CHEESE PIE)

1 cup cottage cheese (dry)	¾ cup sugar
½ cup cream	2 eggs

Beat eggs well, then add the sugar, cottage cheese, and cream. This will fill one pie crust.

Make the crust of biscuit dough, adding a little cream and sugar. Roll out as for pie dough. Sprinkle a little cinnamon on top of filling. Bake in a 400° oven for 10 minutes. Then turn down oven to 300° for 30 to 35 minutes or until done.

Mrs. Ben T. Koehn

KÄSE-KUCHEN (CHEESE PIE)

1½ cups creamed cottage cheese or a 12 oz. carton commercial cottage cheese
½ cup sugar
1 T. flour
¼ tsp. salt (⅛ tsp. if commercial cheese is used)
½ cup light cream or top milk.
1 9-inch unbaked crust made with raised yeast dough, rolled thin.

Combine sugar, flour and salt. Add to beaten eggs. Strain cottage cheese and add ½ cup light cream, eggs and sugar mixture. Pour into crust which has raised for about 15 minutes. Sprinkle cinnamon on top of filling.

Bake at 325° or 350° for 45 minutes or until done. Test as for custard pie.

Mrs. Sam Baumann

KÄSE-KUCHEN (CHEESE PIE)

2 eggs
½ cup sugar
¼ cup raisins
Pinch of salt
2 cups cottage cheese
¼ cup cream
¼ tsp. cinnamon

Beat eggs, add cheese, sugar, cream, raisins, cinnamon and salt. Mix well. Line 2 small or 1 large pie pan with coffee cake dough, (yeast dough) and let rise for about 30 minutes. Fill with cheese mixture and bake about 40 minutes in a moderate oven. (350°)

Mrs. P. F. Regier

ROLLKUCHEN (CRULLERS)

2 eggs
1 tsp. baking powder
About 2 cups flour
1 cup milk
¼ tsp. salt

Roll soft dough out very thin. Cut into 2 x 4 inch strips and fry in hot fat. Good with watermelon.

Mrs. Otto Quiring

ROLLKUCHEN (CRULLERS)

2 eggs
½ cup sour cream
½ cup milk
1 tsp. baking soda
1 tsp. salt
¼ cup sugar
3½ to 4 cups flour

Beat eggs, and cream and milk. Sift dry ingredients and combine with liquids, using just enough flour to make dough that can be rolled, but still remain soft. Mix well and let stand for 1 hour. Turn out on floured board and roll ¼ inch thick. Cut into strips 6 x 1 inches. Fry in deep fat (360°) until brown on both sides. Drain on absorbent paper and dust with sugar if you wish. Good to eat with watermelon.

Mrs. A. E. Funk

ROLLKUCHEN (CRULLERS)

1 cup sweet cream
4 eggs
2 tsp. salt
1 cup sweet milk
4 tsp. baking powder
Flour to make medium stiff dough.

Mix all ingredients. Roll out ⅜ inch thick and cut into oblong strips 2 x 7 inches. Fry in deep hot fat until golden brown. (None left over.)

Mrs. George Matthies

PIROSCKY (APPLE DUMPLINGS)

3 cups flour	1 cup lard
¼ tsp. baking powder	1 tsp. salt

Blend these ingredients together until it looks like cornmeal, then add just enough milk to make a workable dough.

Roll out pastry and cut into about 4 inch squares. Into each square put ½ tsp. minute tapioca or ¼ tsp. flour, a small mound of finely cut apples, a pat of butter and 1 T. sugar. Moisten edges of pastry and bring corners together at center. Press together, leaving a small hole at the center top for air. Bake at 375° until golden brown.

Mrs. Victor Martens
Mrs. Errol Johnson

APFEL-STRUDEL

Peel and slice 5 or 6 medium apples or use 2 cups of canned apple slices. Put into a 9 inch pan and add ⅔ cup sugar mixed with 1 tsp. cinnamon. Mix together ½ cup brown sugar, ½ cup butter and 1 cup flour (or use ½ cup flour and ½ cup oatmeal). Pat this crumbly mixture over apples. Bake in moderate oven, 350°, for 35 minutes.

May be served plain or with whipped cream or ice cream.

Mrs. Merlin Unruh

APFEL-PUDDING (APPLE PUDDING)

Take 4 or 5 large apples, cut them in half and peel them.

Take 1 T. butter, 2 T. flour, and mix well. Slowly add ¾ cup water, I cup sugar and a little salt. Put apples into baking dish. Pour mixture over raw apples and sprinkle with cinnamon if you like. Bake in slow oven, 325°, until apples are done. Serve with whipped cream or milk.

Minnie M. Winsky

MACK-KUCHEN, MOHN-KUCHEN (POPPY SEED ROLL)

2 cups Poppy seed	2 cups sugar
2 T. white corn syrup	

Approximately ½ cup liquid (cream, milk, or water) to make a thick paste.

Wash poppy seed and dry thoroughly. Grind poppy seed very fine. Add sugar, syrup, and hot liquid. (This should be the consistency of heavy cream). Cool. Use your favorite Sweet Roll Dough recipe and roll out as for cinnamon rolls. Spread a thin layer of poppy seed and roll up and place in greased pan. Let rise until double its size. Brush rolls with 1 egg yolk diluted with 2 T. water. Bake in moderate oven 30-45 minutes.

Mrs. Roland Goering

APFELKUCHEN (APPLE CAKE)

Line a nine inch pie or cake pan with dough made with the following ingredients:

1 cup flour
⅛ tsp. salt
1 T. sugar
1 tsp. baking powder
1 beaten egg
½ cup cream

Peel and slice thin 2 apples. Arrange apple slices on top of dough. Sprinkle with 2 T. sugar and a little cinnamon. Bake 20-25 minutes (or until apples are tender) at 375°.

(A rich biscuit dough or raised coffee cake dough can be used in place of the batter crust.)

(Halves of blue plums may be substituted for the apple slices. Increase sugar, using about ¼ cup.)

Amelia Mueller

FRUIT CAKE

1 lb. walnuts
1 lb. raisins
2 tablespoons chocolate
2 cups sweet milk
Bring to boil and cool.

Then add:

2 cups sugar
2 eggs beaten
1 teaspoon soda
1 cup butter
2 cups flour

Bake in cake pan in slow oven 325° F. for approximately an hour.

Mrs. Edward Geist

GERMAN PIE CRUST

1 cup flour
¼ lb. butter
3 T. powdered sugar

Put in pie plate and work well, then press around the plate. Do not bake in very hot oven.

Irma Haury

RIBLIE-KUCHEN (CRUMB PIE)

PART I

½ c. water
¼ tsp. soda
½ c. molasses
¼ tsp. cream of tartar

Mix and put in unbaked crust.

PART II

½ c. sugar
1¾ c. flour
¼ tsp. cream of tartar
½ c. butter
¼ tsp. soda

Mix like pie crust and put on top of first mixture. Bake at 375° for approximately 35 minutes.

Mrs. Arnold Funk

SCHNITZ-PIE (DRIED APPLE PIE)

1 pound of schnitz (dried apple slices)
1 orange rind and juice
2 cups sugar
2 T. cinnamon

Prepare pie crust from your favorite recipe. Cover "schnitz" with water and soak overnight. Add orange rind and juice and more water if necessary. Boil until soft and put through colander. Add sugar and cinnamon. Pour into pie crust. Do not butter. Cover with top crust or lattice strips. Bake in hot oven, 450°, for 10 minutes, then reduce heat to 350° and bake 30 minutes longer.

Mrs. A. E. Funk

DUTCH APPLE PIE

4 large tart apples
½ recipe plain pastry
¾ cup sugar
¾ tsp. cinnamon
½ cup sugar
¾ cup flour
5 T. butter

Mix the apples, ¾ cup sugar and cinnamon. Put into pastry lined pie pan.

Mix remaining ½ cup sugar with flour, cut in butter until crumbly. Sprinkle over apples. Bake in hot oven, 450°, for 10 minutes, then in moderate oven, 350°, almost 40 minutes or until apples are tender.

Elizabeth Schowalter

RHABARBER PIE (RHUBARB PIE)

Pour boiling water over 3 cups of chopped rhubarb. Let stand 5 minutes then drain. Add 1½ cups sugar, a small piece of butter, 2 T. flour, 1 T. water and the yolks of 2 eggs. Pour into unbaked pie crust and bake at 450° for 10 minutes, then at 350° for 30 minutes.

Beat 2 egg whites stiff. Add 3 T. sugar and ⅛ tsp. cream of tartar. Beat a little longer. When pie has cooled, spread meringue over pie and return to oven and brown.

Mrs. Bertha Reinhardt
Elizabeth Schowalter

CUSTARD PIE

4 beaten eggs
½ tsp. salt
1 tsp. vanilla
2⅔ cups scalded milk
⅔ cup sugar

Mix well and pour into unbaked pie shell. Bake at 450° for 10 minutes. Then reduce heat to 425° for 15 minutes.

Mrs. A. E. Funk

"REIS-ROSINEN" CUSTARD PIE (RICE RAISIN CUSTARD PIE)

½ cup cooked rice
½ cup sugar
2 eggs (beaten)
½ cup raisins
1½ cups milk
pinch of salt
½ tsp. vanilla

Mix ingredients and pour into unbaked pie shell. (To distribute the raisins evenly, I push them into the crust, and that holds them.) Bake at 450° for 10 minutes, then at 425° for about 15 minutes.

Mrs. A. E. Funk

MINCE MEAT

4 pounds beef neck meat
4 pounds apples
2 pounds raisins
3 cups sugar
2 tsp. cinnamon
1 tsp. cloves
2½ or 3 cups cider vinegar (not white vinegar)

Cook meat and salt until meat is tender. Cool. Grind meat and apples, then add the rest of the ingredients. Cool slowly for several hours or until apples and raisins are tender. Taste to see if salty or sour enough; if not add to the mixture while cooking. Seal in sterilized jars. When you are ready to make a pie just make a two crust pie shell. Sprinkle top with a small amount of sugar and bake in hot oven 450° for 15 minutes, then in moderate oven, 350°, for 40 minutes or until crust is brown.

Mrs. Edwin R. Regier

SÜSS-KARTOFFELN-PIE (SWEET POTATO PIE)
MOCK PUMPKIN PIE

1½ cups cooked mashed sweet potatoes
1 cup milk
½ cup cream
1 cup sugar
2 beaten eggs
½ tsp. nutmeg
½ tsp. ginger
½ tsp. cinnamon
¼ tsp. salt
1 T. flour

Mix together sugar, flour, spices, salt. Add sweet potatoes and eggs. Heat milk and cream. Pour slowly over potato mixture, stirring until all ingredients are blended. Pour into unbaked pie shell. Bake in hot oven, 450° for about 5 minutes or until outer edge of crust is light brown. Reduce heat to 325° and continue baking until an inserted knife comes out clean (about 1 hour). Pie will be done when completely puffed across top.

Mrs. Ralph Ewy

LOW GERMAN SAYING

Wi sent tjleene Schnetje
Ma haft ons jebackt
Sure Maltj en Soda
Es it Rezapt
sat ons dann em ove,
backt ons dann schmock brun,
schmeat ons dann met Botta,
jeft ons Onkel Brun.

SCHNETJE

½ cup butter	1 cup cream
3 cups flour	3 tsp. baking powder

Mix as for pie dough. Then add the cream. Mix so that it will hold together in a soft dough. The less one works with it the flakier it will be after baking. Roll about ¼ inch thick. Roll edge of dough 1½ rounds and cut entire length about ½ inch from roll. Then cut into 3 inch pieces. Place on baking tin and bake at 450° F.

THE COOKIE JAR

A house should have a cookie jar,
For when it's half past three
And children hurry home from school
As hungry as can be,
There's nothing quite so splendid
In filling children up
As spicy fluffy ginger cakes
And sweet milk in a cup.
A house should have a mother
Waiting with a hug
No matter what a boy brings home
A puppy or a bug.
For children only loiter
When the bell rings to dismiss
If no one's home to greet them
With a cookie and a kiss!

LEBKUCHEN *means "bread of life" and the name seems to be more than a coincidence when one thinks of it as the traditional bread baked for the birthday of the one who said, "I have come that you may have life and that you may have it more abundantly." To Germans some cookies are an absolute must and Lebkuchen is one of these.*

SOAP MAKING
CHRISTMAS
MISCELLANEOUS

BUTTER RINGS

1 lb. or 4 cups flour
1½ cup butter
1 cup sugar
½ tsp. cinnamon
¼ tsp. allspice
½ tsp. baking powder
2 eggs
2 T. grated almonds
1 egg white

Put all ingredients in bowl except egg white and mix together. Chill dough and form into rings. When cold and hard brush with beaten egg white, sprinkle with or dip in sugar and bake a golden brown 350° for 8 to 10 minutes.

Mrs. John Hirschler
by Martha Hirschler

RUSSIAN PEPPERNUTS WITH YEAST

3 cakes yeast
1 cup warm water
1¾ cups sugar
1 cup molasses
2 tsp. cinnamon
1 tsp. pepper
1 T. salt
1 cup shortening
5 cups flour (or enough to make a stiff dough)

Dissolve yeast in warm water. Add the other ingredients and mix well. Let rise until double the amount.

Pinch off very small pieces of dough and put close together in a baking pan. Let rise and bake in a moderate oven 350° until light brown.

Mrs. Henry Unruh

ALMOND MACAROONS

3 egg whites
½ lb. grated almonds
½ lb or 1 cup sugar

Beat egg whites until stiff. Add sugar and stir ½ hour. Then add almonds. Drop by teaspoon on greased baking tins and bake slowly, 300°. Coconut macaroons are made by the same recipe.

Mrs. John Hirschler
by Martha Hirschler

HAZELNUT COOKIES

4 egg whites
1¼ cups sugar
½ tsp. vanilla
1 cup grated hazel nuts
1 cup grated almonds

Beat egg whites stiff, add sugar and vanilla. Beat for 10 minutes. Reserve 4 T. of this mixture for frosting. To the remainder add hazel nuts and almonds. Add no flour, only what is needed on board for rolling. Roll about ¼ inch thick, cut in one by two inch strips, frost with the above mixture and bake in a very slow oven (250°) so frosting remains a very light color.

Mrs. John Hirschler
by Martha Hirschler

ZUCKER-PLÄTZLE (SUGAR DROPS)

1 egg white
1 cup sugar
½ tsp. vanilla
Coconut may be added

Beat one egg white until stiff. Slowly add 1 cup sugar and continue beating until very stiff. Fold in vanilla and coconut if desired. Drop by teaspoon on well greased cookie sheet. Bake in very slow oven 300° until lightly browned and dry so they can be removed from pan without breaking up.

Mrs. Elisabeth Mueller

GINGERSNAPS

1 tsp. salt
1 cup syrup
1 cup dark molasses
1 cup lard
2 cups sugar
1 cup butter
1 T. ginger
4 eggs (beaten)
2 T. soda
1 T. cinnamon
7 to 8 cups flour

Boil salt, syrup, molasses, lard, sugar, butter and ginger and cool. Add eggs, soda, cinnamon and flour. The dough should be stiff. Roll, cut in desired size and bake in 350° oven for about 10 minutes.

Mrs. Reuben Regier

MOLASSES COOKIES (SWISS—OLD RECIPE)

1½ cups lard
2 cups sugar
3 eggs
1 cup molasses
1 tsp. cinnamon
¾ tsp. cloves
1 tsp. ginger
4 tsp. soda
7 cups flour
1 cup sour milk or buttermilk

Cream lard and sugar. Add eggs, molasses and milk. Mix well. Add dry ingredients. Dough should be soft, but stiff enough to handle. Chill the dough in refrigerator for several hours or overnight. Roll dough on floured board and cut with cookie cutter. Bake until light brown at 375° about 10 minutes.

Mrs. Arnold Funk

SUGAR ICEBOX COOKIES

¾ cup shortening
½ cup brown sugar
2¾ cups flour
¼ tsp. soda
½ tsp. cinnamon
½ cup white sugar
2 eggs
1 tsp. baking powder
¼ tsp. salt

Cream together shortening and sugar. Beat in eggs. Add dry ingredients and mix thoroughly. Shape into loaf, chill overnight. Slice and bake at 350° for 10 minutes.

Mrs. Reuben Regier

HERMITS "ROCKS"

3 eggs
1½ cups brown sugar
¾ cup butter
1 lb. seedless raisins
1 lb. English walnuts
1 tsp. soda
1 tsp. cloves
1 tsp. cinnamon
2½ cups flour

Cream butter and sugar. Add eggs and beat. Add raisins, nuts that have been put through a food chopper and dry ingredients. Drop from teaspoon on cookie sheet and bake in moderate oven 350° for about 10 minutes.

Mrs. E. L. Hirschler

SYRUP COOKIES

2 cups sugar
1 cup sorghum syrup
½ cup lard
½ cup sour cream
2 eggs
2 tsp. soda
1 T. ginger
½ tsp. nutmeg
5 cups flour (approximately)

Cream lard and sugar. Add eggs, syrup, cream and beat well. Add dry ingredients and mix thoroughly. Roll out dough and cut into desired shapes. Bake at 325° about 10 to 12 minutes.

Mrs. Ernest Mueller

HARTSHORN COOKIES

2 lbs. sugar
1¾ lb. butter
7 eggs
1 pint milk
1 T. Hartshorn (baking animonia)
1 T. vanilla
1 T. lemon extract
9 cups flour (approximately)

Cream butter and sugar. Add eggs and mix well. Add milk, flavoring and dry ingredients. Chill overnight. Roll out, cut and bake in moderate oven, 350°, for 8 to 10 minutes.

Grandma Berger
by Mrs. E. L. Hirschler

EASY GINGER COOKIES

¾ cup shortening
1 cup sugar (may use half brown)
1 egg
1 tsp. salt
4 T. molasses
2 cups flour

Mix the following with the flour:
2 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. ginger
½ tsp. cloves

Mix all ingredients. Roll dough into balls size of walnuts, dip in sugar, place on greased cookie sheet with sugared side up. Bake 350° for 12 minutes.

Mrs. Henry Penner

CHOCOLATE WAFERS

½ cup shortening
1 cup sugar
1 egg
¼ tsp. salt
3 squares unsweetened chocolate
½ cup warm milk
2 tsp. baking powder (round)
2 cups flour

Cream shortening and sugar, add egg and cream well. Dissolve chocolate in milk. Mix salt, baking powder and flour and mix together; roll out and cut very thin and bake in 325° oven for 5 to 8 minutes.
Put together with following filling:

Boil 1 cup sugar and ¼ cup water medium soft stage. Pour this on the beaten white of one egg, beating well and adding ½ cup chopped raisins, flavor with vanilla, continue beating until stiff. Then spread between cookies. Makes about 6 dozen 1½ inch wafers.

Martha Hirschler

RUSSIAN ROCKS

1 cup butter
1 cup white sugar
1 cup brown sugar
2½ cups flour (more if needed)
1 cup currants
1 cup walnuts
1 cup raisins
3 eggs
1 cup coconut
½ cup dates (cut up)
¼ cup cream
1 tsp. soda
1 tsp. cinnamon
½ tsp. nutmeg
¼ tsp. cloves
1 tsp. anise powder

Cream butter and sugars. Add beaten eggs and soda and mix with above. Add flour and spices last. Refrigerate few hours or overnight. Shape in balls. Roll in sugar and bake 300° 10 to 15 minutes.

Mrs. Sam Bauman
Mrs. Reuben Regier
Mrs. Orville Hess

SUGAR COOKIES

3 eggs
2 cups sugar
1 cup shortening
1 cup sour milk
1 tsp. salt
1½ tsp. soda
1 tsp. vanilla
5 to 7 cups flour (enough to make stiff dough)

Thoroughly cream shortening and sugar. Add eggs and beat well. Add vanilla, and sour milk alternately with flour, salt and soda. Mix thoroughly. Roll ¼ inch thick on lightly floured surface. Cut with round cookie cutter, place on cookie sheet, sprinkle with sugar. Bake in moderate oven 375° about 12 minutes or until done. Makes about 8 dozen.

Mrs. Olin Bartel

PECAN CRISPIES

½ lb butter	2½ cups flour
2 cups brown sugar (packed)	1 tsp. soda
2 eggs (beaten)	½ cup pecans (chopped)

Cream butter and add sugar and egg. Add flour and soda, sifted together and last the pecans. Drop by spoonful on baking sheet and bake in 350° oven until lightly brown.

Mrs. Martha Berger
by Mrs. E. L. Hirschler

To "love and honor" are okay,

And one might promise to obey,

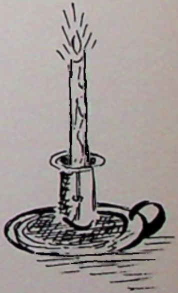
But what makes wives turn slowly gray,

Is what to cook each blessed day!

SOAP MAKING

CHRISTMAS

MISCELLANEOUS



CHRISTMAS

Beginning with the Christmas Eve program by the children, the observance of Christmas among Mennonites in America several generations ago seems to have had many similarities, whether the background was Low German, Swiss, or Bavarian. In some communities the programs were held in the country schoolhouses, but they were always religious in nature.

On Christmas morning, and again on the second Christmas Day, everyone went to church. The second holiday was also the time to visit grandparents, and some communities observed a third Christmas Day so that both sets of grandparents could be visited. In some families this visit was the occasion for another program, with Grandfather bestowing an orange, some candy, or a coin on each child who said his piece or sang a song.

Most homes had Christmas trees, but these were kept carefully hidden from childish eyes until, aglow with lighted candles and shining with decorations placed there by Mother and Father while the children slept, they were as much a part of the wonderful Christmas morning surprise as were the gifts.

In our home the tree was always home made, with branches from an evergreen tree stuck into holes Papa had bored into a thin log fastened upright to a stand. The stand was kept from year to year, and when it disappeared from its place in the wood shed, we children knew Papa had started to work on the tree.

The presents were never wrapped. Each child found his toys, along with a plate full of nuts and candy, at his place on the table. Or perhaps the nuts, candy, and fruit were under the tree.

The subject of food brings us to a parting of the ways, for the Swiss, Low Germans, and Bavarians each had their own traditional Christmas goodies.

The Low German Christmas dinner usually consisted of ham, fried potatoes, and Pluma Mos. Peppernuts and Springerle were baked weeks in advance. In Swiss homes, Mother baked poppy seed rolls on the 24th, and the Christmas dinner menu included ham and dried string beans.

In Bavarian homes Christmas baking began early in December: Christstollen, Hutzelbrot, Zimmt Stern, Springerle, Butterpretzel, Mandelhäufle, Anise Plätzle, Ausstecherle (often used to decorate the tree), and various kinds of Lebkuchen.

Christmas did not end with the third Christmas holiday. Often the tree was left up until Epiphany, and Christmas cookies continued to make good nibbling for several weeks.

"S" COOKIES (CHRISTMAS COOKIE)

1 lb. flour and 3 cups plus 2 T.
½ cup sugar
½ lb. butter
6 egg yolks
1 tsp. vanilla

Cream butter, add sugar and cream well. Add egg yolks and vanilla. Mix. Add flour as much as needed to handle dough easily. It may take as much as ¼ cup less of flour depending on size of eggs. Let dough set in a cool place at least 4 hours or overnight. Let dough set at room temperature at least ½ hour before starting cookies. Take a small amount of dough. Make a long roll, form in shape of an "S" cut off until roll is used. Bake at 325° 12 to 13 minutes. Do not grease cookie sheets.

Elizabeth Schowalter

SPRINGERLE (CHRISTMAS COOKIE)

4 eggs
2 cups powdered sugar
2 tsp. baking powder
1 tsp. cinnamon or
2 tsp. lemon juice
4 cups sifted flour
butter size of walnut
⅛ tsp. anise oil or anise seed sprinkled on greased cookie sheet.

Beat eggs and melted butter until well blended, then add sugar gradually and continue to beat for 15 minutes with electric mixer or 30 minutes by rotary beater. Add anise oil and cinnamon or lemon juice and add flour gradually until smooth stiff dough is formed. Chill dough for at least 1 hour. Roll ½ inch thick on lightly floured board. Then roll with springerle rolling pin or board. You may add up to 2 cups more flour if necessary. Separate by cutting with knife and place on ungreased cookie sheet 1 inch apart. Let stand in cool place to dry overnight, covered with clean teatowel. Bake in 300° oven for 10 to 12 minutes until lightly yellow. Store in covered container for 3 weeks.

Mrs. Roy Auernheimer
Mrs. Paul Mueller

ANISE DROPS (CHRISTMAS COOKIES)

6 eggs
2 cups sugar
2½ cups sifted flour
½ tsp. baking powder
1 T. powdered anise

Beat eggs and sugar 15 minutes with electric mixer or 1 hour by hand. Fold in dry ingredients. Drop rounded teaspoonfuls 2 inches apart on waxed paper and allow to dry overnight. Bake in a slow oven 300° until lightly browned. Remove from waxed paper while still warm. If the proper amount of flour is used, a meringue-like frosting will form on the top of the cookies as they bake.

Mrs. Harvey Vogt

LEBKUCHEN (CHRISTMAS COOKIES)

2 qts. dark syrup	1½ T. cinnamon
2 lbs. brown sugar	a little ginger
4 T. lard	¾ cup orange juice
1 lb. butter	½ cup citron, chopped
8 eggs	anise oil to suit taste
½ tsp. nutmeg	2 T. soda
1 T. allspice and cloves	10 cups flour (approx.)

Almonds and English walnuts, chopped fine, the more the better, several pounds of each are not too many. Dissolve soda in a little hot water.

Boil syrup and let cool. Cream butter, lard and sugar. Add the other ingredients before putting in the syrup. Beat whites of eggs well. One half of this recipe gives about a flour sack full.

Laura Haury

LEBKUCHEN (CHRISTMAS COOKIES)

1 pint honey	¾ cup slivered almonds
4½ cups flour	1 tsp. cinnamon
3 eggs	¾ tsp. cloves
1 cup sugar	½ tsp. soda

Bring honey to boil; remove from fire and stir in enough flour (2 cups) to make quite a stiff batter. Next morning add eggs beaten for 15 minutes with sugar and work in honey batter. Also add almonds, cinnamon, cloves and soda. Add another 2½ cups flour. Pat this into a greased floured pan 10 x 15 inches. Bake in moderate oven 350° and cut in bars and glaze.
Sugar glaze.

Dilute a little powdered sugar with a small amount of water. Brush it on warm cookies.

Marie Dettweiler

SESAME SEED WAFERS (CHRISTMAS COOKIES)

1¼ cups sifted flour	2 cups brown sugar (packed)
½ tsp. baking powder	2 eggs (beaten)
½ tsp. salt	1 tsp. vanilla
¾ cup butter	¾ cup sesame seeds

Toast the sesame seeds over medium heat in iron skillet, stir while toasting until light brown. Sift together flour, baking powder and salt. Cream butter until soft, gradually beat in brown sugar until light and fluffy. Beat in eggs. Stir in flour mixture until well blended. Drop by teaspoons full onto a greased tin cookie sheet. Allow 2 inches between cookies. Bake at 325° for 8 to 10 minutes or until golden. Cool a minute before removing from tin.

Mrs. Sam Bauman

BROWN ALMOND COOKIES (CHRISTMAS COOKIE) (GERMANY)

2 lbs. (in shell) almonds
3 handsful sugar (½ cup)
5 eggs
2 cups sugar
grated rind of 1 lemon
1 tsp. baking powder
3 cups flour (approximately)

Grind almonds in food chopper and mix with ½ cup sugar. Brown over low flame until light yellow. Beat eggs with sugar for 25 to 30 minutes. Add the grated lemon rind and 1 cup flour mixed with baking powder. Mix all together and add enough more flour to make a stiff dough. Put spoonfuls on a buttered cookie sheet and bake until yellow, 300° oven.

Katherine Mueller

ALMOND STAR (CHRISTMAS COOKIES)

2 cups sugar
1 cup melted butter
2 eggs
2 tsp. baking powder
1½ cups ground almonds
granted lemon rind
3 cups sifted flour
¼ cup sugar
¼ tsp. cinnamon
1 egg white

Mix sugar and butter. Beat in eggs. Add baking powder, flour, lemon rind and almonds, reserving ¼ cup for topping. Roll out, cut into star shape, brush with egg white and strew with sugar, cinnamon and ground nuts, mixed. Bake 350° for 8 to 10 minutes.

Irma Haury

PFEFFERNÜSSE (DARK PEPPERNUTS)

1 lb. sugar
1 lb. butter or lard
2½ lb. dark karo syrup
6 eggs
5 lbs. flour
2 T. soda
1 T. salt
½ cup lukewarm water
1 lb. ground walnuts (can be omitted)
1 T. cinnamon
1 tsp. nutmeg
1 tsp. allspice
1 tsp. cloves
½ tsp. black pepper
1 crushed star anise or a few drops anise oil

In a large saucepan or kettle (at least 5-6 qt.) heat sugar, syrup and lard or butter until it is completely melted and blended with sugar and syrup. Set aside to cool to lukewarm. In another large bowl place the 5 lbs. flour, mix salt and spices into flour with a large mixing spoon.

Beat the eggs and add to lukewarm sugar, syrup and butter mixture. Now gradually stir in ⅓ to ½ of flour spice mix, then add soda to ½ cup water and add this. Gradually work in remainder of flour mixture and the nuts. Place tight cover over dough, chill overnight or longer. Roll small parts of dough into ½ in. thick rolls, cut with old tableknife ⅓ to ½ in. thick slices and place on lightly greased cookie sheet. Bake at 370° for 8 to 10 minutes.

Mrs. Henry Will

PFEFFERNÜSSE (PEPPERNUTS—VERY GOOD)

3 cups brown sugar
1 cup shortening
2 eggs (beaten)
1 cup sour thick cream
1 tsp. soda
1 tsp. salt
1 tsp. star anise (rolled fine)
⅔ cup black walnuts or
1 cup any nuts
5 to 6 cups flour

Cream sugar and shortening. Add beaten eggs. Then add other ingredients. Add enough flour to make a stiff dough. Roll in rolls. Lay on wax paper, let set in cool place overnight. Slice in ¼ inch slices and bake 350° for 10 minutes.

Mrs. E. L. Hirschler

PFEFFERNÜSSE (PEPPERNUTS)

1 cup dark karo syrup
3 cups brown sugar
¾ cup butter
¾ cup buttermilk
2 eggs
6 1/6 cups flour
½ tsp. baking powder
½ tsp. soda
½ tsp. cloves
1 tsp. cinnamon
1 tsp. anise
1 tsp. nutmeg
½ tsp. star of anise
⅛ tsp. cardamom

Allow spices and syrup to stand several days to blend spices. Cream butter and sugar, add well beaten eggs. Allow dough to stand overnight in icebox. Roll size of finger and cut in small pieces. Bake 375° for 18 minutes.

Gertrude Haury

PFEFFERNÜSSE PEPPERMINT (PEPPERNUTS)

⅓ cup shortening
1 cup sugar
6 cups flour (approximately)
3 tsp. baking powder
½ tsp. salt
1 cup sweet cream
1 cup milk
1 tsp. peppermint extract

Mix in the usual way. A medium soft smooth dough should be formed. Chill dough in the refrigerator for several hours. Turn out on lightly floured board. Cut off small portions and form into fingerlike sticks, rolling with the flat part of hand. Cut across making pieces the size of a small marble. Place close together so they touch, (they rise higher and are soft). Bake at 425° until light brown, 8 to 10 minutes.

Mrs. Arnold Funk

PFEFFERNÜSSE (PEPPERNUTS)

1½ cups sugar
1 cup butter
2 eggs
1 tsp. nutmeg
4 cups flour (stiff dough)
½ tsp. soda
½ tsp. baking powder
½ cup sour milk

Mix in the usual way.
Grind the following ingredients.

1 cup raisins
½ cup dates
½ cup coconut
½ cup walnuts (English)

Add to above mixture. Chill dough in refrigerator overnight. Roll into fingerlike sticks, rolling with the flat part of hand. Cut across making pieces the size of a small marble. Bake at 425° till they begin to turn a light golden brown, 8 to 10 minutes.

Mrs. Reuben Regier

PFEFFERNÜSSE (WHITE PEPPERNUTS)

2 cups sugar
½ cup shortening
4 eggs
grated rind of 1 lemon
1 tsp. cinnamon
12 oz. citron (optional)
4 cups flour (sifted)
1 tsp. baking powder

Mix in order given. Roll in small rolls and cut with knife and bake. 350° for 10 minutes.

Mrs. Amanda Hackenberg
by Martha Hirschler

PFEFFERNÜSSE (PEPPERNUTS)

2 cups sour cream
4 cups sugar
½ cup butter
6 eggs
⅔ cup peanut butter
Rind of 2 lemons (grated)
11-12 cups flour
1 level teaspoon baking soda
1 tsp. cinnamon
2 tsp. baking powder
¾ tsp. allspice
½ tsp. cloves
¾ tsp. ginger
pinch of salt
1 tsp. lemon juice
1 tsp. vanilla

Mix together in order given, sifting the spices with the flour. Chill dough in refrigerator for several hours. Cut off small portions and form into fingerlike sticks, rolling with the flat part of hand. Lay sticks in parallel rows and cut across, making pieces the size of a small marble or larger. Place pieces close together on a greased baking sheet. Bake at 425° until they begin to turn a golden brown.

Mrs. Edward Geist

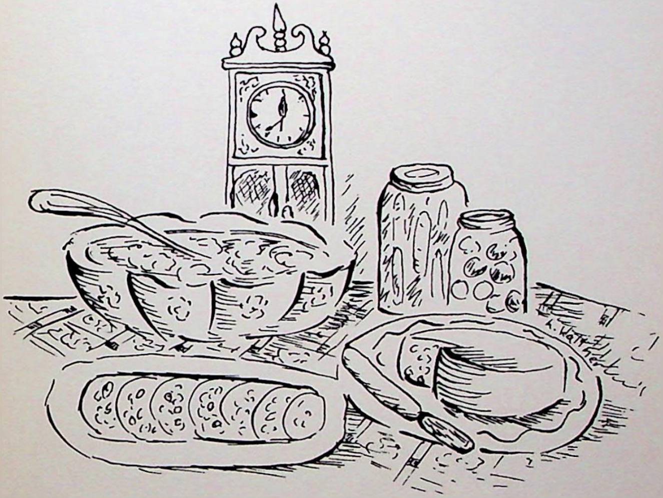
Aule Fule tose sich doot.

SOAP MAKING

MISCELLANEOUS

SOAP MAKING

MISCELLANEOUS



THE MENNONITE PIONEER OVEN

Some of the first zwieback baked in Kansas were baked in an outdoor oven built by the German families when they came to America in 1874. These ovens were made in an interesting way. When the place was selected where the oven should stand, a shallow depression was hollowed in the ground and a salt barrel laid in it. With a mixture of earth, sand, and straw, the barrel was covered with a thick even layer. At one end a piece of stovepipe was fastened onto the barrel to serve as a chimney, and at the opposite end a square piece cut out for the oven door. Next little pebbles were pressed close together into the mixture. (This was usually a job for the children.) The pebbles served as sort of a reinforcement, and over this was put another layer of earth mixture. After it had thoroughly dried a fire was built inside to burn away the barrel and leave the brand new oven. On baking day a hot fire was built inside the oven with kindling or straw, and when the earth finish on the inside looked gray and shiney, the oven was declared the right temperature and a grate with legs placed inside for a rack. With a piece of iron propped against the front for the oven door, all was in readiness for the 18 by 30 in. pan of zwieback or bread to be baked. It was important though, to give the ashes a quick sprinkle with a handful or two of water to settle them so the zwieback would come out clean and baked a golden brown.

RHYME:

Dume, schedda Plume,

lass op, at op,

Jeit Muttatje klauge.

CHERRY MOOS

2 cups sour cherries and juice
¼ cup water
¼ cup cream
2 T. flour
½ cup sugar

Heat cherries. Mix flour and water, add to cherries. Cook, stirring for a few minutes. Add sugar and bring to boil. Finally add cream and heat.

Mrs. Joe Penner

PLUME-MOOS

2 cups raisins
½ lb. peaches or apricots
1 cup sugar
½ cup flour
Small stick cinnamon
1 lb. prunes
4 cups water
1 cup cream
Star anise (two or three points)

Simmer fruit in water until done. Then add the thickening of the cream, sugar and flour. To prevent curdling sugar may be added last.

Mrs. Reuben Regier

PLUME-MOOS

1½ quart water
1 cup prunes
1½ cup raisins
3 tbs. flour
1 cup sugar
1 stick cinnamon
3-4 points star anise
¾ cup cream

Cook fruit in water until done. Make a mixture of the flour and sweet cream; add to the cooked fruit. Add sugar last to prevent curdling, and bring to boiling point once more. Remove from stove. Serve either hot or cold.

Mrs. Ernest Mueller

PLUME-MOOS

1½ cups raisins
1 cup prunes
1 cup sugar
2 large spoonfuls flour
1 teaspoon cinnamon
½ pint cream (sweet or sour)
2 tbs. vinegar (optional)

Boil raisins and prunes in enough water to cover. When done, add your thickening made of the other ingredients. Mix it with the water and stir until it thickens. If you want it to be thinner, add milk.

Mrs. Harlan Friesen

PFLAUMEN-KEILCHEN

1 cup dried prunes
1 cup dried apples
1 cup dried apricots

Soak for a couple hours, then add 1 cup raisins and cook slowly with ½ cup sugar and a piece of stick cinnamon and whole allspice. Liquid should cover fruit. When nearly done add 2 cups dried noodles and cook altogether for 20 min.

Serve cold with boiled ham.

Mrs. Henry J. Penner

TJIELTJE (NOODLES)

1 cup milk
2 eggs
1 teaspoon salt
Flour enough to make a soft dough

Break eggs in to a bowl and beat well. Add the salt, milk and flour. Spoon on to a butter ladle or spatula, or a small cutting board and cut small pieces into boiling water. Boil 8 minutes. Then put in colander and rinse with warm water. Serve with ham and onion gravy.

FRIED HAM AND ONION GRAVY

6 slices ham, 3 x 3½ x ¼ in.
2 large onions
½ cup sour cream

Fry slices of ham until nicely browned. Remove ham from pan and add the sliced onions to the ham drippings. When onions are slightly browned, add sour cream. Let come to boil and pour over Keelka.

Mrs. Harlan Friesen
Mrs. Otto Quiring

DILL-GURKEN (DILL PICKLES)

Put several grape leaves in bottom of sterilized jars. Wash medium sized cucumbers and pack in jars. (If cucumbers are large they can be cut into chunks or quarters).

Place 1 clove garlic and several sprays of dill on top of cucumbers. Bring to boil 3 cups water, 1 cup vinegar and ¼ cup salt. Pour over cucumbers and seal jars. These will be ready to eat in about one week. One teaspoon dill seed can be used in place of the sprays of fresh dill and ¼ tsp. of alum can be used in place of the grape leaves. *Mrs. Ralph Ewy*

EASY DILL PICKLES

Brine:

1½ tsp. salt
3 cups water
1 cup vinegar

Scrub medium-sized cucumbers with a brush and pack into sterilized jars. To each quart jar add 1 bunch of dill, 3 cloves of garlic, and ¼ teaspoon alum.

Fill jars with hot brine, seal, and let stand six weeks. They will get cloudy.

Mrs. Edwin R. Regier

BREAD AND BUTTER PICKLES

25 large cucumbers
12 large onions
½ cup salt
1 quart vinegar
2 cups sugar
2 tsp. mustard seed
2 tsp. celery seed
1 tsp. turmerick

Wash cucumbers and soak in cool water overnight. In the morning slice the cucumbers and also the onions. Sprinkle salt over all and let stand for 1 hour. Drain, heat vinegar, sugar, mustard seed, celery seed and turmerick. Put all together, heat and seal in sterilized jars. *Mrs. Edwin R. Regier*

JEW PICKLES

1 quart vinegar
1 pint water
2 cups sugar
1 cup salt
1 tsp. celery seed
1 tsp. mustard seed

Scrub cucumbers with a brush. Slice cucumbers thin and soak one hour in cold water. Drain from water and pack in jars. Dill may be added. Boil vinegar, water, sugar, salt, celery seed, and mustard seed. Pour over while hot and seal. Let stand a couple of weeks before using.

Mrs. Edwin R. Regier

DITJE-MALTJSCHE MOOS

1 quart clabbered milk (chilled)
2 cups leaf lettuce (cut)
3 eggs (hard boiled)
salt and pepper to taste

Beat clabbered milk in a mixing bowl until smooth. Add cut up hard boiled eggs and lettuce. Season with salt and pepper, and serve. *Mrs. Ernest Mueller*

SURE-MALTJSCHE MOOS

2 cups sweet milk
2 cups sour milk
2 cups water
2 eggs
¾ cup flour
salt and pepper

Put eggs into a bowl with flour. Cut flour and eggs into shreds. Bring the milk and water mixture to a boil. Add the flour shreds slowly, stirring constantly and bring to boiling point. Serve hot or cold. May also be made with sweet milk only.

Mrs. P. P. Quiring

SAUERKRAUT

Shred cabbage into a large pan using 3 tbs. of salt to each 5 pounds of cabbage. Mix with hand until juice starts. Pack into a stone jar pressing down firmly. Cover with cloth, and plate and with a weight. Let stand for 2 or 3 weeks or until sour, wash the cloth every day in preparing for the table. Cook fresh pork back bone or spare ribs. Add onion and salt to taste. When done pick meat off bones and cut in small pieces. Save the broth.

To gallon of drained kraut take a quart of pieces of meat and 1 quart of broth. Cook for about 15 or 20 minutes. Be sure to drain your kraut. If kraut is too sour, rinse off with clear water.

Mrs. Jennie Toevs
Mrs. Marie Unruh

CORN PUDDING

1 can corn (cream style)
3 eggs well beaten
1 cup milk
⅔ cup bread or cracker crumbs
1 tbsp. sugar
¼ tsp. salt.

Put in casserole lined with butter. Bake at 325° about 1 hour and 15 minutes.

K. M. Borger
Mrs. E. Hirschler

QUICK PROCESS CHEESE

Set 1½ gallons thick clabbered milk on stove to get very hot. Stir frequently to separate curds from whey and continue to cook for ½ hour when curd becomes very tough. Drain off whey and press curd under a heavy weight till whey is all pressed out and curd very dry. Failure in this makes poor cheese. Next place dry curd and 4 tbs. fresh sweet butter and ¾ tsp. soda in bowl. Chop until curd is quite fine and ingredients thoroughly mixed. Press mixture down in bowl and allow to stand in a warm place for 2½ hours.

Now put into double boiler with 2-3 cups very thick rich sour cream, 1¼ tsp. salt, and ½ tsp. butter coloring. As it begins to heat, stir until the ingredients melt into a mass that looks like melted cheese. Pour into a well buttered bowl and set it away to cool. It is ready to eat as soon as it is cool. To cure cheese allow to cool, remove cheese, and cover with a good coat of melted paraffin.

Mrs. P. P. Quiring

VARENIKY (CHEESE POCKETS)

For the dough
2 cups flour
2 tablespoons lard
1 cup milk or cream
1 t. salt
1 egg white
Add more flour if necessary.

Cottage Cheese Filling
1 egg yolk
Salt and pepper
2½ cups cottage cheese

Roll out dough to about ⅛ in. thickness. Place about a heaping teaspoon of the cottage cheese mixture in a little heap on the dough. Cut out this circle and bring the opposite side together. Pinch the edges well together. Drop the verenike into boiling water and cook for ten minutes. They are usually served with ham gravy.

VARIATIONS IN PREPARING AND SERVING VERENIKE

1. After the verenike are cooked they may be fried in butter.
2. Some fry them in syrup and butter.
3. The hot boiled verenike may be covered with cold sour cream with a piece of butter in it. Eat with sugar.
4. Put melted butter and lard over the top of them. Serve with whipped cream to which has been added a pinch of salt.
5. Verenike may be made according to the same recipe excepting that rhubarb pieces are substituted for the cottage cheese. They are served the same way.

Mrs. Reuben Regier

VARENIKY

3 eggs
1 tsp. salt
FILLING:
1 pint dry cottage cheese
1 tsp. salt

½ cup milk
Flour for stiff dough
¼ tsp. pepper
¼ cup cream (sweet)
1 egg yolk

Make very stiff dough with eggs, salt, milk, and flour. Roll thin a pie dough on floured board. Cut with round cookie cutter or wash an emerald walnut can and use it. Place 1 tbs. filling on each round and press edges together tightly. Place in boiling water that has had some salt added and boil 15 minutes. They may be cooled and frozen for future use. Take out of freezer to thaw and then french fry them. A sauce of ½ cup sour cream added to bacon or ham drippings can be poured over dumplings. Ham drippings preferred.

Mrs. Erwin R. Regier

VARENIKY

CHEESE MIXTURE:
1½ cup dry cottage cheese
1 egg
salt and pepper to taste

DOUGH:
¾ cup cream
¾ cup milk
1 tbs. salt
1 egg
1 tsp. baking powder

Add enough flour to make a dough like you would for pie. Roll out ¼ inch thick. Place a tablespoon of cheese mixture on dough far enough from edge so that the dough can be folded over the cheese mixture far enough to cover. Take a cup or cutter and cut a half circle and press the edges together so the liquid cannot come out. Then fry in deep fat about 350° for 5 to 10 minutes. If there is dough left over, cut it in strips and fry in fat. This same dough can be used to make crullers that you eat with watermelon.

Mrs. H. B. Unruh

GERMAN POTATO PANCAKES

4 medium sized raw potatoes grated
1 tsp. salt
3 eggs

½ cup milk
½ cup flour
1 tsp. baking powder

Add beaten eggs and sifted dry ingredients to grated raw potatoes.

Drop from spoon into a greased hot frying pan. Bake until a golden brown on both sides.

Mrs. E. L. Hirschler

NUDELN (NOODLES)

1 egg, well beaten
1 T. light cream or milk
Enough flour to make a very stiff dough.

Mix egg, cream, and flour, then knead into a ball. Roll on floured board or pastry cloth until almost dry. Roll (as for jelly roll) and slice thin. Cook until tender in salted water. Drain. Serve topped with fine buttered bread crumbs. These noodles can be dried completely and stored for later use.

Mrs. Ralph Ewy

MAYONNAISE DRESSING

3 eggs, beaten slightly
Add:
½ cup white sugar
1 T. dry mustard
¼ tsp. pepper
½ tsp. salt
1 T. flour
¾ cup vinegar
1 T. butter

Bring this to boil then pour into eggs, boil until thick and seal.

Minne M. Winsky

SWISS EGGS

2 oz. butter
4 thin slices of cream cheese
4 eggs
2 tbs. of rich cream
salt and pepper

Spread butter in a baking dish. Place cheese in bottom and place an egg (being careful not to break yolks) on each slice of cheese. Season with salt and pepper. Dot the eggs with the rich cream and cover top with grated cheese.

Bake at 325° until eggs are set, about ten minutes. Serve on toast.

Olga Schowalter

KOCH-KÄSE (COOKED COTTAGE CHEESE)

1 lb. cottage cheese (dry but not hard)
½ tsp. salt
¼ tsp. caraway seed (optional)
1 cup milk
½ lb. butter
2 eggs

Place cheese in a china bowl at room temperature and let ripen for several days until cheese is clear and almost starts to run. Should be stirred twice each day. When cheese has ripened (it will be most smelly) bring the cup of milk to a boil, add the ½ lb. butter, add the cheese, stirring vigorously and let boil up 3 times. Remove from heat and let cool for 10 minutes. And the two eggs that have been beaten to mixture. Pour all into a china or glass bowl and cool.

Elizabeth Schowalter

DAVOYE (CARAWAY CHEESE)

2 cups homemade cottage cheese
½ tsp. salt
1 T. cream
½ tsp. caraway seed

Mix and press in pan. Cover and let stand in warm place for four days. Form into balls and let them dry for almost a week. Eat with bread and butter.

Mrs. Otto Quiring

GRAPE JELLY (UNBOILED)

Stem grapes, wash and drain off all the water. Heat over a slow fire until juice begins to form, then boil until the grapes are done. Drain off juice and reheat. Measure ½ cup juice and fill the cup with cane sugar; pour into a crock. Continue until all juice has been measured in this way. Stir the contents of the crock until all the sugar is dissolved, then pour into glasses.

Mrs. Reuben Regier

HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose too young. When once selected give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, others are constantly getting them in hot water. This makes them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with love, and seasoned with kisses. Wrap them in a month of charity. Keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus preserved they will keep for years.

Isaak, Schlisack, Schlentjafoat,
Schleit de Mus em Tjala doat.

To remove mildew wash in sudsy water and hang outdoors with mildewed spots exposed to sunlight. If spots persist, rub with lemon juice and salt, bleach in sun, launder as usual.

SOAP MAKING

SOAP MAKING

Believing that cleanliness is next to Godliness, the pioneer housewife and mother took seriously the responsibility of keeping her home and her family's clothing clean. This included making the soap for the household cleaning chores and laundry. Waste fat from cooking was carefully saved, as well as was fat from butchering—including cracklings. Two processes of soap making were used, cold or stirred soap which was made by stirring cool lye water into melted fat and cooked soap which was usually boiled in a large, black, iron butchering kettle in the yard by combining fat or cracklings, lye and water. The early day housewife became very efficient in either process and the finished product is still hard to beat for actual cleaning.

HOME-MADE SOAP (STIRRED METHOD)

1 can lye
5 cups cold water
Mix lye and water and let cool about 7 hours

3 T. boraxo
¼ cup ammonia
2 T. sugar } optional
1 tsp. salt } optional

Stir the above into the cooled lye solution: Add this to 6 lbs. cool clean melted fat. Stir slowly as you pour, using granite or crockery pitcher. Pour into a mold when consistency is like honey. Cover. Mark into squares and cut before it is too hard. Mold may be wood or cardboard box lined with dampened cotton cloth. Use wooden spoon for stirring. Citronella may be added.

HOMEMADE GRANULATED SOAP

1 can lye
3 qts. cold water

¾ cup boraxo
4½ lbs. melted fat

Dissolve the lye in the cold water. Use wooden spoon. Add boraxo and when dissolved, slowly add melted fat. Any fat will do if strained and clean. Stir slowly and constantly for 10 to 15 minutes. Then stir off and on for next 24 to 36 hours. It will be white and granular and easy to handle for all household uses.

Mrs. Errol Johnson